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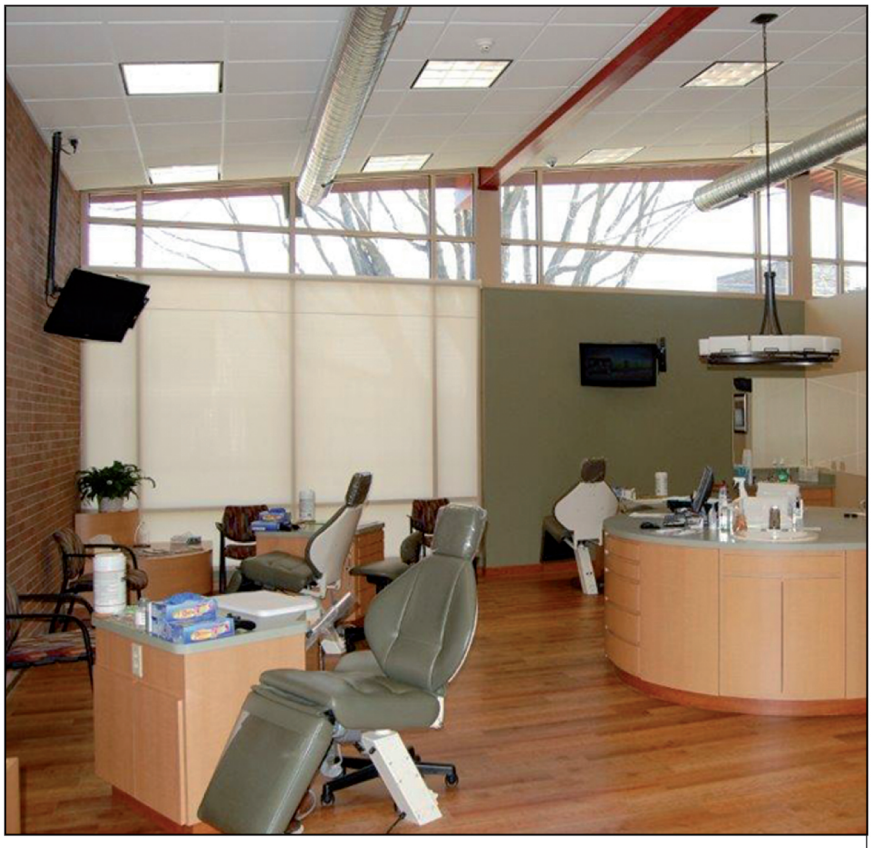

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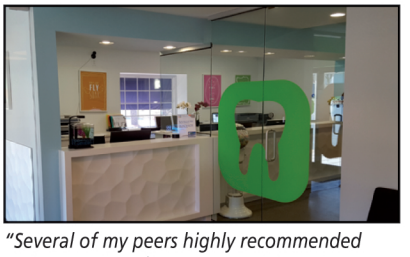

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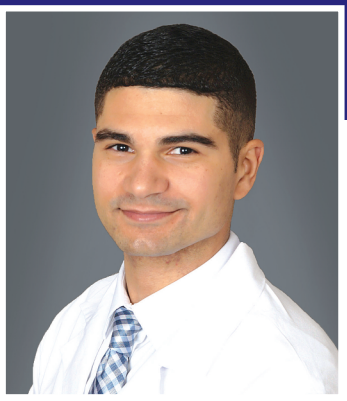

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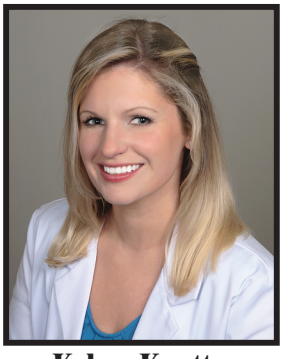

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CONNECTICUT
August 2018

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Extended cover design: Alyson Bowman; top photo of John McEnroe signing autographs after losing to James Blake in a Legends match at the 2016 Connecticut Open in New Haven; bottom photo of Petra Kvitova after winning the 2015 title; photos by Catherine Avalone.

This page: (top) Daria Gavrilova during her 2017 Connecticut Open final victory, her first career WTA title; photo by Catherine Avalone.

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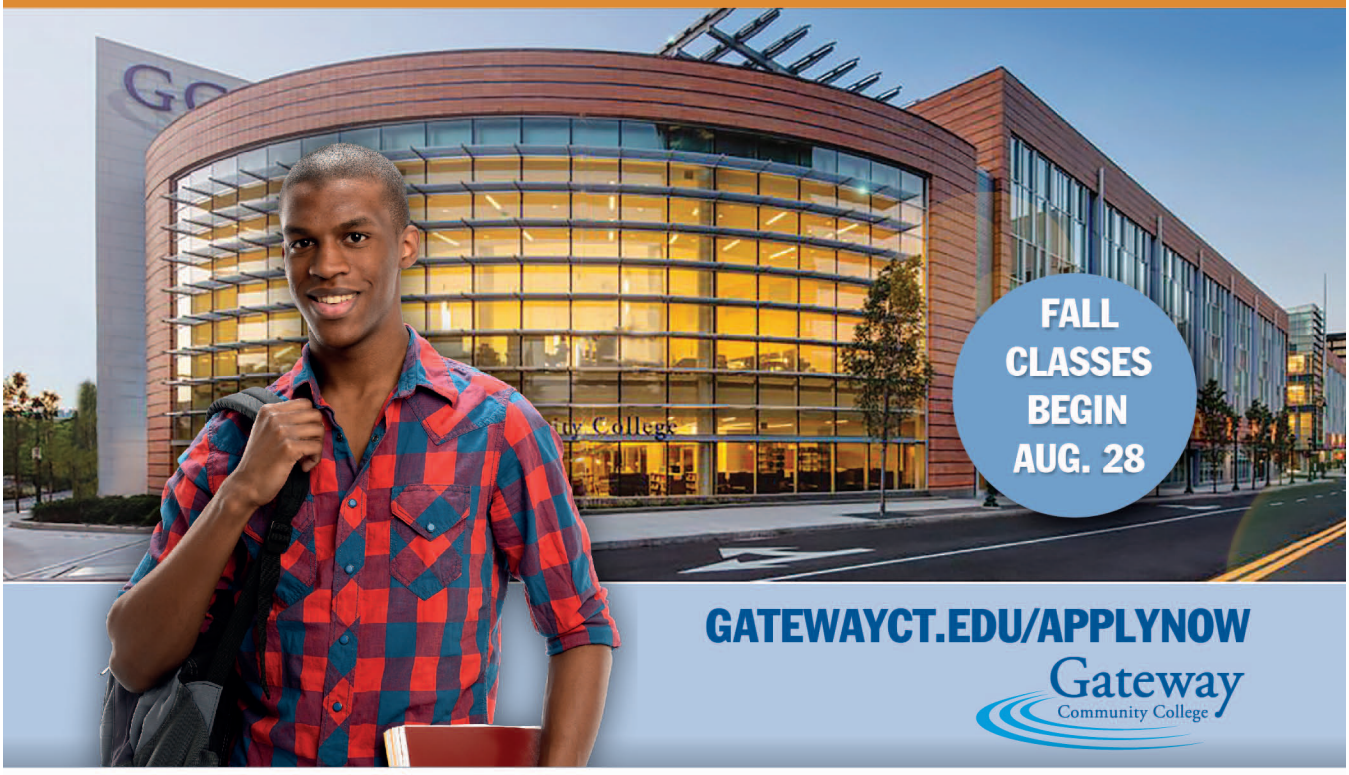
It's Not Too Late to Fall in Love With Your Future



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editor's note

Better with Age

There is a debate in the scientific and medical communities over human lifespan: have we reached our upper limit or are we on the verge of unlocking even more longevity?

Only time will tell, but what's clear is that increasing numbers of people are living well past 90, 100 and even 110. But how much enjoyment of life can people over the age of 90 have? Quite a bit, actually.

That is very much the case for two nonagenarians featured in this issue — Donn Trenner and Roseann Nygard.

The 92-year-old Trenner, profiled on page 51, is a musician who has worked with luminaries such as Charlie Parker and Shirley MacLaine, played at the White House, and directed music for *The Steve Allen Show*, among many other accomplishments over his 70-plus-year career. These days, he performs around the state including at the head of the Hartford Jazz Orchestra at the Arch Street Tavern in Hartford every Monday night.

For Nygard, 90, ("The Bluest Blood in Branford," page 16) it's been a life highlighted by a pioneering career as a bank executive in New Haven, the presidency of the Connecticut Women's Golf Association, and, most importantly, family.

What do they have in common? Neither is ready to slow down. Both have more to do in their lives. Not a bad lesson for the rest of us, whether we make it to 90 or not.

Albie Yuravich
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CONNECTICUT OPEN (57)

Paul Doyle joined Hearst Connecticut Media Group as a deputy sports editor in January, after 28 years as a sports reporter with the *Hartford Courant*. The two-time Connecticut Sportswriter of the Year has covered the professional tennis tournament in New Haven since the early 1990s.

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Where Can I Find A2 Ice Cream?

I enjoyed the ice cream reviews in your July issue, especially since you included non-dairy options. Are there any ice cream places in Connecticut that serve products made with A2 milk and cream? Many of us who thought we were lactose intolerant have discovered that we can drink A2 milk. Stores around us are now starting to sell A2 milk, and I thought "wow," wouldn't it be great to be able to eat REAL ice cream made with A2 milk!

Roselle Macdonald
South Windsor

Editor's note: Great question! Anyone out there know of any options?

Instagram reactions to our cover photo:

Amazing Ackee: I hope my favorites made the list: Grass Roots Ice Cream in Granby, Collins Creamery in Enfield, and Bloom Hill Farm in Bloomfield

Beerphotocpa: Collins Creamery, obviously, Grass Roots, Shady Glen in Manchester

Caroline Elliott: Loving this issue!

CT Ice Cream Tour: Great list!! I know you have limited space, but a couple omissions were Fish Family Farm in Bolton, Plasko's Farm Creamery in Trumbull and Walnut Beach Creamery in Milford.

Pump Down the Volume

We look forward to receiving *Connecticut Magazine* for a number of reasons, among them the restaurant reviews and the listing of restaurants by county. Wouldn't it be nice to note restaurants where the food and the environment are both pleasant? Unless one wishes to eat out at noon or attend an early-bird special, the vast number of restaurants are so noisy that one might as well be eating alone. Must the music be piped in at decibel levels that will guarantee auditory impairment if subjected to on a regular basis? For people over 80, approximately 75 percent of whom have age-related hearing challenges, the accompanying ambient noise is extremely disturbing. We would appreciate you publishing a list of restaurants that take into account those diners who have reached four-score.

David Winer
Bloomfield

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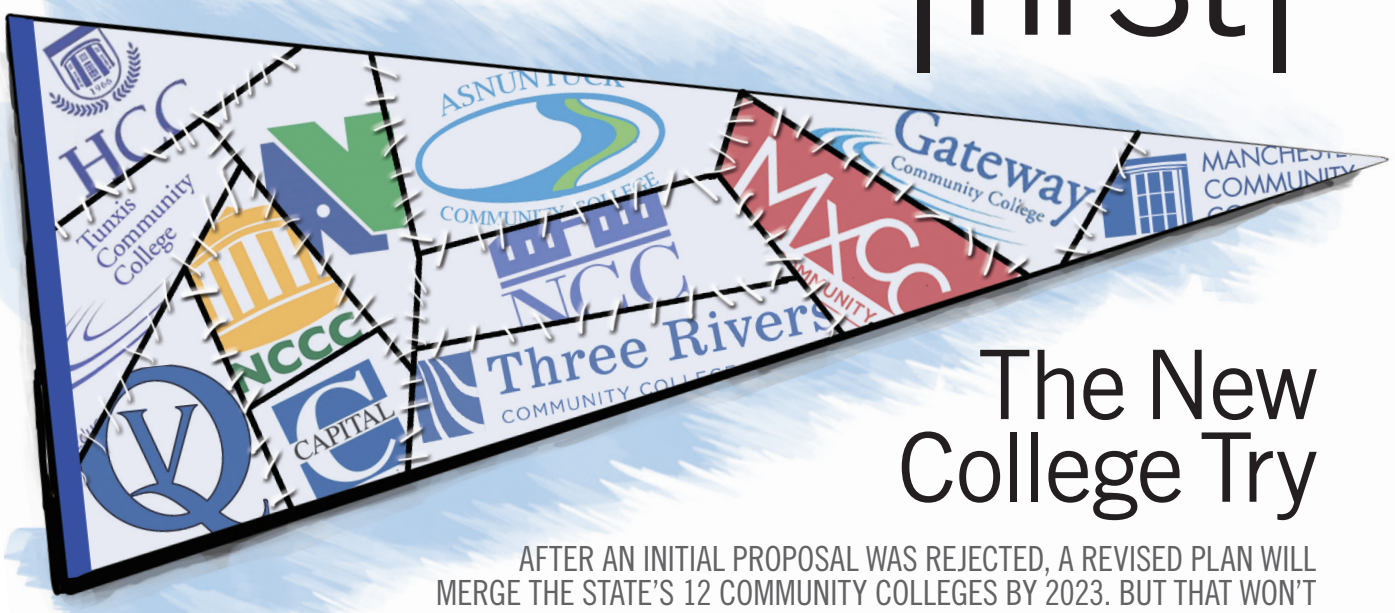


The New College Try

AFTER AN INITIAL PROPOSAL WAS REJECTED, A REVISED PLAN WILL MERGE THE STATE'S 12 COMMUNITY COLLEGES BY 2023. BUT THAT WON'T SOLVE THE MONEY-LOSING INSTITUTIONS' LONG-TERM PROBLEM.

BY BRIAN ZAHN

Mark Ojakian, the president of the Connecticut State Colleges and Universities system, was on alert for red shirts at a meeting of the system's Board of Regents governing body in late June; scanning the room and seeing none, he seemed to relax a bit.

For over a year, Ojakian had been subjected to the ire of the faculty union, wearing red shirts, as he advocated for a cost-saving community college consolidation plan that would streamline administrative functions and transform the state's 12 community college campuses into one accredited two-year college, dubbed the "Students First" plan. Two months after the New England Association of Schools and Colleges rejected the plan, which was projected to save $28 million by 2019, as "unrealistic" because the colleges' individual accreditation would be jeopardized by the rollout schedule, Ojakian and the Board of Regents passed a revised plan to consolidate the colleges into one by 2023 for $17 million in savings. In the most recent state budget, $10 million was cut from the $1.2 billion system. According to a financial statement, the system reported a loss of $447 million in operating expenses in 2017, $46.5 million more in losses than in 2016.

Albert Balducci, the regents finance chairman, reported in June that the system, comprising four state universities, 12 community colleges and the online-only Charter Oak State College, has been using its reserves to stay afloat. Those reserves will run out in two or three years. Seven community colleges are budgeted at a loss for the current fiscal year and five are close to breaking even. With the state's fiscal problems, the community college consolidation is only expected to keep the system viable in the short term, and Balducci says a long-term solution must be planned.

Beyond the public college system's immediate financial crisis, the debate over the Students First plan has laid bare underlying tensions between educators and the governing system, as tuition increases and campus closures were mentioned as options during the process. It is unclear how the system will remain financially solvent after 2023.

"I think that everyone is vulnerable, but the ones that are most vulnerable are certainly the students from the community colleges and the students from the four-year universities," says Serafín Méndez-Mendez, a communications professor at Central Connecticut State University in New Britain.

More than 100 staff positions, mostly administrative, at various campuses will be eliminated under the 2023 consolidation plan, including nine president positions; three presidents will oversee one of three campus regions each, and lesser-paid CEO positions will be hired at the campus level. In the original, expedited plan, department heads who oversee areas of study at the campus level were proposed for elimination, as well, although Ojakian said he reconsidered after meeting with faculty. Some of those positions, Méndez-Mendez says, help students the most.

"I believe that we can exist without the central office," he says. Since Ojakian himself helped to oversee the merger of Connecticut's community colleges and most of its public universities in 2011 as Gov. Dannel P. Malloy's chief of staff, central office operations have multiplied in size and staff.

It's a common refrain among union faculty, who see Ojakian and the regents as interfering with the work they do on their campuses.

"(The plan) is just to realize some short-term budget shortfall, but the cost of consolidation probably outweighs whatever benefits it has," says Paul Karpuk, an English professor at CCSU. "It adds to the problem they created when they created this whole governance system to begin with."

Ojakian's centralized functions have created a bureaucracy that is "sucking the life out of the system," Karpuk says.

"If you just take that out of the equation there, now you've got your savings," he says.

At the local level, he says, faculty know the students personally and create "lateral connections" with one another. If a student has academic problems, college personnel can coordinate a personalized response; if a student has issues with financial aid, personnel can communicate between departments.

"We have to work together laterally with many other departments on campus to ensure student success," he says. "You can't

PHOTO ILLUSTRATION: GREG MOODY

do that with a bunch of structures that can't stand alone, all connected by threads to a central office."

Karpuk described the central office as requiring an additional level of authorization on any local plans, which he says is "paralyzing."

"It has no credibility among the rank-and-file employees in the system. No one likes the Board of Regents," he says.

Méndez-Mendez also says the current system does not provide students an easy transition from a two-year degree to a four-year institution.

"Eighty percent of the time of the department chair is spent transferring those grades and making sure those credits count," he says.

Matt Fleury, chairman of the Board of Regents, says the Students First plan takes into account local presence, despite its overarching austerity.

"One of the advantages of the plan that we have is that it will allow us to reorganize the way we promote the community colleges and manage enrollment and financial aid, so we can improve enrollment by making it easier and giving resources to students who need them," he says. "We strongly believe a more coordinated and strategic approach to student recruitment and retention would generate increased enrollment and revenue for the system that's about the number of tuition payers instead of the rate of tuition that they pay."

Monica Maldonado, president of Gateway Community College's student government and a member of the regents' student advisory committee, says she has already seen the effects of declining enrollment at the New Haven school. The prerequisites for two of her classes were changed and a course she planned on taking was canceled.

The student government's position is that consolidation is inevitable, and the students are willing to be partners, Maldonado says. Presently, Gateway Community College and Housatonic Community College in Bridgeport share a president, Paul Broadie II.

"We are focused on our local level, and our foundation is working as hard as they can and our administration is working as hard as they can to keep moving us forward," she says.

That included having Gateway and Housatonic hold joint graduation galas and commencement ceremonies. Also, some students are visiting high schools to do the system's recruitment work themselves, she says, to "give people a different outlook on community college."

"For the community colleges, it's so important to be local and to be connected to the local community. I don't think the schools should be consolidated into one school; each college serves a purpose in their community," Maldonado says, although she considers Housatonic already to be "a sister" to Gateway.

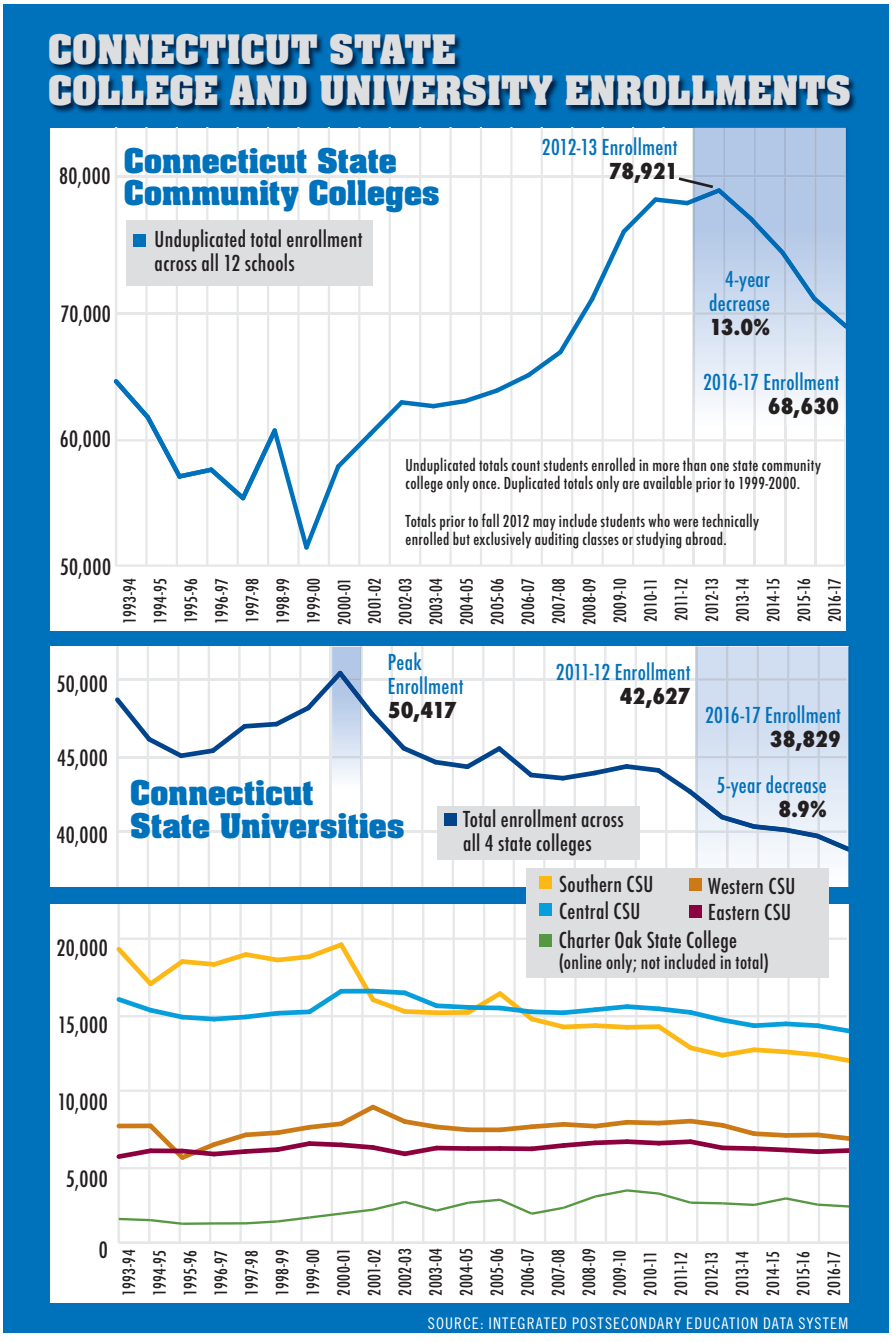
Fleury says the regents would "resist very strongly any decisions" that leave campus closures or tuition increases as the only options, but they remain "a consideration and a feature in a comprehensive approach to closing a budget gap."

"It is a true statement that if we cannot find a way to reduce costs in the system or enjoy a significant increase in revenue either from the state or from a dramatic increase in enrollment in a state with a declining population, we really have nowhere to go other than tuition rates or facilities and operations," he says.

In 2017, the system reports it had a total enrollment of 82,410, including full-time and part-time students, in the entire college and university system in the fall, the lowest number since 2003. Enrollment reached a high of 97,160 in 2010, but has declined since then.

Shaun Dougherty, an assistant professor of education at the University of Connecticut (which is not part of the Connecticut State Colleges and Universities system) with a focus on technical education, says if the regents ever do close a campus it could create a domino effect.

"Fewer spaces in higher education may mean more competition for those spaces," he says. "Raising prices and reducing accessibility is likely to reduce the number of people who pursue community college, and some may be people who aren't likely



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to complete, but the main concern is the discouragement effect."

Degree non-completion is already a cause for concern for community college students, as many face financial or systemic barriers.

Another barrier, Dougherty says, can be distance: closing a community college campus in a population center creates higher costs for many urban students to attend and complete a degree.

"The general effect would be that it has a chilling effect on degree completion; it would mean jobs going unfilled and people without those degrees having lower wages, which is worse for the economy on average," he says.

In 2017, the Survey of Connecticut Manufacturing Workforce Needs estimated there are 13,000 unfilled manufacturing jobs, a field for which community colleges are a major feeder. Additionally, many health care jobs are filled by employees completing certificate programs at community colleges.

CCSU's Karpuk says the students he sees at his university already have a heavy burden, as many go to school while maintaining multiple jobs and acting as providers for their families.

"If tuition goes up, I think they're going to be either forced to leave or to have to reduce the number of credits they're taking," he says.

Fleury says complaints about centralized operations are based in rhetoric, not reality.

"It becomes a convenient talking point to say we're spending all the money in Hartford instead of spending it locally, when in fact if you were to redeploy those services to every campus in duplicate, you would spend more and do these things less efficiently," he says. "In fact, we have to centralize more services. It's an argument that I think one could easily gravitate to because it sounds good, but in reality most of the people in our central office are providing services to our campuses and the people who run them."

In a May 10 statement, Ojakian referred to the single-college, three-region plan as a "first step."

"We're exploring options such as moving gradually toward consolidating 12 colleges, first merging into three regions, i.e. three accredited colleges with four campuses each, or some variation, that breaks the path to a single college into steps over a number of years," he said.

With the state budget in crisis, any predictions for the future of the community colleges beyond 2023 would devolve into a series of guesses, but Ojakian might hope his consolidation plan will keep the red shirts at bay until then at the very least.

CONECT and Conquer

The Rev. Anthony Bennett of Bridgeport's Mount Aery Baptist Church addresses CONECT's delegate assembly at the Bridgeport Islamic Community Center last November. Looking on is Bridgeport Police Chief Armando "A.J." Perez. PHOTO: CHRISTIAN ABRAHAM

CONGREGATIONS ORGANIZED FOR A NEW CONNECTICUT UNITES DENOMINATIONS TO SPUR CHANGE FOR ALL | BY MICHAEL LEE-MURPHY

Across the organized religions there are those who are not content that their faith be housed in one part of their life, in one building on one day a week, siloed off from the rest of their world and from what they encounter on a daily basis.

Some faithful people need to express their faith out in the world by bettering their communities, and living out their beliefs. For Christians, the Gospel of James says that "faith without works is dead." In Islam one of the five pillars of the faith is the care for the needy or the giving of alms to the poor. The scholar Cornel West has said famously that "justice is what love looks like in public." At Congregations Organized for a New Connecticut, which goes by the acronym CONECT, some 21 congregations from across southern Connecticut come together to enact their faith in a public way.

According to the Rev. David Blanchfield, a pastor at St. Jerome Roman Catholic Church in Norwalk and an organizer at CONECT since 2011, the organization responds to a particular need. "Most denominations do charitable work," Blanchfield says, "but they don't address systemic issues."

In order to address those issues, the member congregations — including mosques and synagogues, Catholic, AME, Episcopal and Baptist churches, Buddhist and Sikh temples, etc. — take the temperature of their local faith community. If a particular issue shines forth, Blanchfield says, then the individual congregation brings it to the larger organization to see what can be done.

Citing an old organizing adage, Blanchfield says "power is organized money or organized people." CONECT aims to be the latter to combat the forces of the former. The struggles that have excited the passions of the faith communities in recent months, through the lens of CONECT, are the plight of the undocumented, gun violence, and health care.

As undocumented immigrants take sanctuary in churches to avoid the sweep of immigration and deportation authorities, the connection between the faith community and the undocumented is perhaps not a surprise. Last fall, CONECT turned out in force to support a South Korean woman, Jung Corville, who was facing deportation and took refuge in St. Jerome in Norwalk. After more than 1,000 people wrote letters to ICE, the organization reopened Courville's case. Other issues include the Do Not Stand Idly By campaign, in which congregants are trying to place pressure on gun manufacturers to increase safety precautions and regulations.

"Community organizing draws people who want to see the world as it should be, not as it is," Blanchfield says. As such, CONECT puts together what might be called a vetting process for those running for governor. This summer they held a candidates forum in which representatives from various faith communities asked gubernatorial candidates where they stand on a number of issues important to the organization. They will have another forum in the fall once both parties have selected their candidates.

"It gets congregations working together who normally wouldn't work together, and we get to know each other and it builds community among denominations," Blanchfield says. "It's a wonderful thing."

weconect.org

The Bluest Blood in Branford

HERE'S ROSEANN NYGARD: BUSINESS PIONEER, AVID GOLFER AND UNSTOPPABLE AT 90 | BY ROBERT DIGIOIA

I met Roseann Nygard in the laundry room of our Branford apartment complex about a year ago. I was watching YouTube on my iPhone, waiting for the dryer to finish, when a nigh-five-foot, silver-haired spitfire yanked open the door and bellowed like Doris Day in *Calamity Jane*: "Hey there! Sorry to bother you … got any quarters?" Inseparable ever since.

I soon discovered she had seen it all over her nine decades. Her stories, they didn't stop. I had no choice but to commit them to paper. This interview took place around Easter Sunday; being a good Sicilian who never comes empty-handed, I brought her a freshly baked pizza gain from Ambrosia's in Milford and hit "record."

Let's start at the very beginning …
I was born Roseann Cimino Sept. 25, 1927. I'm a lifelong Branford resident, except for a brief stint in Virginia two years ago. Louis and Rose, my parents, emigrated from Naples, Italy, on their honeymoon, after Pop had fought in World War I. I was named after my mother and an aunt, Anna.

What brought your folks from Italy?
Pop's brother, Ralph, was already in America, living in Norwich. My folks settled in Branford, on Ivy Street, and my father got a job with the state Department of Transportation. He then took a position at Malleable Iron Fittings. That was one of the main employers of men in Branford, along with Atlantic Wire and Reynolds Foundry. Women who didn't choose college worked for the Ashley Shirt Factory. We ended up on Montowese Street. My parents put a $500 down payment on a two-family there.

Talk about your schooling and teen years.
I lost my right thumb in a laundry accident when I was 5 years old. The girls in grammar school were so mean to me. They nicknamed me "four fingers." I cried to my mother, whose only advice was to "pray for them." I vowed to my mother, "Wait and see. I'm going to do everything." And I did! High school was wonderful. I got into every club and sport — tennis, softball, even basketball (at 5-foot-4, I wasn't as short as I am today!). Rotary Club, too. I was awarded the Rotary Shield: "Service Above Self."

And your romance with Bill Nygard began in high school.
At first, I wanted nothing to do with him *(laughs)*. He bought me boxes of candy and I refused them. Wasn't I awful? He was a senior, I a freshman. We married right after high school in 1947. I was Italian and Austrian, Bill's family was Swedish and English. The ethnic makeup of Branford was primarily Italian, Irish and Polish. The Polish lived in what we called "the Fourth Ward." There was resistance to the marriage, particularly from

PHOTOS: ROBERT DIGIOIA

Even after suffering two mild strokes, Roseann Nygard is still swinging at 90.

Bill's father, Emil. He was called "Chief," a big "patrone" in Branford. He was a director at Branford Savings & Trust, in addition to owning Nygard Express [trucking company]. He didn't like the fact I was Italian. Bill's mother, Betty, just the opposite, salt of the earth. I loved her, she was a saint. She called me her daughter, never her daughter-in-law. My own mother wasn't too thrilled, either. She said, "I'll go along with it. But you made your bed." On the day of the wedding in Branford, there were local Catholics outside the First Congregational Church on the Green that refused to attend the service, because I wasn't marrying in the Catholic Church (my husband was Congregationalist). I told the sexton, "Just close the doors." *(laughs)*

Tell me more about Bill's family and Nygard Express.

Bill's father worked for the Hitchcock family at Atlantic Wire. One day Mr. Hitchcock asked Emil to make a delivery. The idea for Nygard Express sprang from there. They started with one small truck, grew to 15. The business was a huge success. With their newfound wealth, the Nygards traveled all over the world, went on cruises, hired domestic help. They bought a house on Averill Place, a private road where all the rich folk lived.

And your relationship with Bill's father improved.

Yes. Chief Nygard was a great golfer. He was a member of Branford's Pine Orchard Country Club. (At the time, an annual membership was only $250!) It was so WASPy, I used to kid him, "How did YOU get in?" *(laughs)*. Two hundred and sixty-five pounds and physically formidable, he could hit that ball with a 5-iron over the trees. He asked if I wanted to learn the game, I said sure, and he paid for my lessons. Over the years I got so good at the game, I won Pine Orchard's Senior Women's Championship twice, and their Grandmothers' Cup! *(laughs)*. I was also runner-up in their overall women's championship. I eventually became president of the Connecticut Women's Golf Association. The Nygards were charter members of the Rotary Club, too. Pop was especially proud the year I won that Rotary Shield, given from the teachers to one boy or girl upon graduation from high school.

Onto motherhood and career.

I gave birth to my son Bill Jr. in 1950. When Billy turned 3, Chief Nygard built a home on Maple Street, and bought several lots of farmland in partnership with the Hitchcock family, Emil's son-in-law Sherwood Boyd, and Sal Petrillo. They named the area Brook Hills. He told Bill and I, "You can have one lot as a gift, but building the actual house, you're on your own." For extra income I decided to go to work. Billy went to daycare, and Mom Nygard would watch him in the afternoons. Chief talked to his friend Joe Allen at First National Bank & Trust in New Haven, on Church and Crown, and I landed a job accepting personal loan applications, after turning down a position as a teller. It was fantastic. There was only one other woman in the department. Mr. Olsen, my boss, let me learn every facet of the bank; he sent me to the American Institute of Banking in

Connecticut. I was aggressive, ambitious, kept climbing, until I was put in charge of wholesale floor planning [the division responsible for vetting commercial loans]. I remember dealing with local businesses like Plymouth Electric and Setaro Motors; they'd want a loan for 10 new Fords, I'd call Ford corporate and broker the deal. My son Mark came in 1957, and I chose to go part time at a branch in Branford. The vice president of the bank sent me a letter, congratulating me on my second child, and joked that because I stepped down, he has a chance of becoming president. And he did!

Fast-forward …

In the late '50s, plastics superseded metals. There was no longer a need for intrastate trucking. Nygard Express was sold. Bill took employment with a small shipping company in North Branford. Bill's mom and dad passed in the '80s. I have very fond memories of them both. Pop loved coming over the house and having afternoon coffee with me, dunking his favorite "twisters" (crullers, from Castellon's Bakery). And I lost my Bill in 2017. We were married 70 years! Pine Orchard created a golf trophy in my name, the Nygard Cup. Women members compete every year for it.

Compare and contrast the Branford you experienced growing up to the present day.

There were only 3,000 people in this town when I was born. Now there's how many, 30,000? Polly's Tea Room, the Branford Cinema, all gone. And a sad note about this country. Respect and caring for other people is gone. The greed, the hatred … I feel we're at our lowest. The pendulum has to swing back, probably not in my lifetime. Although I'm not finished yet! God tells me I have more work to do. I'm Catholic, but I believe in reincarnation. I want to come back as myself, with Bill, my brothers and sisters, one family. Together.

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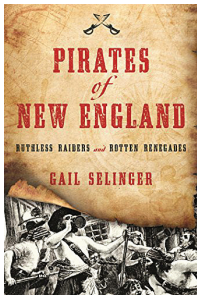
PIRATES OF NEW ENGLAND: RUTHLESS RAIDERS AND ROTTEN RENEGADES

by Gail Selinger
Globe Pequot
198 pages, 2017

In this book, Gail Selinger, a maritime historian and pirate expert, brings many of the seafaring marauders of New England to life, including several pirates who were active in or near Connecticut waters. None of these are more famous than the legendary William Kidd.

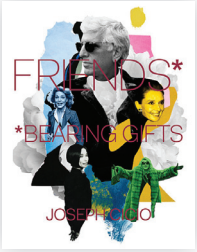


A privateer-turned-full pirate, Kidd maintained his innocence up until his execution. Before he was captured and killed, he stopped in Milford with a full cargo of treasure. It's long been rumored that he buried treasure on Charles Island in Milford or on another Connecticut island. Selinger recounts many of the exploits of Kidd's life, but regrettably, at least for Connecticut readers, doesn't mention the local legends about his treasure. | **ERIK OFGANG** |

FRIENDS* *BEARING GIFTS

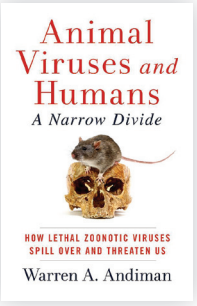
by Joseph Cicio
Pointed Leaf Press
240 pages, 2018

Cicio, a giant in the world of retail, merchandising and marketing, was born in Brooklyn (which he calls the first gift he ever received) into an Italian-American family. In his debut as an author he writes, "My experience with my family instilled in me my love of relationships and their power to usher us through even the most difficult times." Through his work over the years with Lord & Taylor, Macy's, Donna Karan and more, he cultivated friendships with many celebrity friends including Joan Rivers, Prince Charles, Audrey Hepburn and the Kissingers. (Nancy writes the foreword.) This coffee table book brings you stories and photos from his Litchfield County home and garden now filled with treasured memories of a tangible ilk. | **MIKE WOLLSCHLAGER** |



ANIMAL VIRUSES AND HUMANS, A NARROW DIVIDE: HOW LETHAL ZOONOTIC VIRUSES SPILL OVER AND THREATEN US

by Warren Andiman
Paul Dry Books
217 pages, 2018



It's said you shouldn't judge a book by its cover. But as soon as you lay eyes on the image of a rat (or is it a mouse?) atop a human skull on this cover, you know you're in store for something deadly serious. Indeed, the way Dr. Warren Andiman, an HIV/AIDS researcher and professor of pediatrics and epidemiology at Yale, describes viruses, how they move from animals to humans and the devastation they can bring, is at times squirm-inducing and frightening. Yet, wry humor pokes through, with such chapter titles as "Millions of Tiny Crowns Wreak Havoc in Two Kingdoms (Or Never Wipe a Camel's Nose)" and "It's a Good Thing Pigs Don't Fly." You'll need a good sense of humor when you read about "what is inevitably on its way, in forms we can only imagine." | **ALBIE YURAVICH** |

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Aqua pool & patio

stepping out

1. Country-pop musician and Greenwich native Caroline Jones performed at June's **Under the Stars** benefit at Riverside Yacht Club, which raised more than $600,000 for women's and children's health at Greenwich Hospital. Jones, center, is pictured with event co-chairwomen Jennifer Turano, left, and Andrea Sinkin Jaffe. *(photo by Chi Chi Ubiña)*

2. All-stars from the NBA and NFL faced off on a neutral field at the inaugural **State Farm Showdown golf tournament** at Mohegan Sun Golf Club in June. Houston Rockets point guard Chris Paul, left, and Green Bay Packers quarterback Aaron Rodgers hosted the charity event, which will be broadcast on TNT Aug. 10. *(photo courtesy of Mohegan Sun)*

3. Actress and author Jane Seymour, right, was the keynote speaker at the **Rose of Hope** luncheon, a fundraiser to benefit the Norma Pfriem Breast Center's programs for underserved women, at the Fairfield County Hunt Club in Westport. With Seymour is Dr. Donna Twist, Norma Pfriem Breast Center executive director and vice president of the Bridgeport Hospital Foundation. *(photo courtesy of Norma Pfriem Breast Center)*

4. In June, TV personality, author, interior designer and realtor Mar Jennings, right, curated a visit to "Green Isle," the Westport home of Yvonne O'Kane, left, as part of The Garden Conservancy's **Open Days** program. Since 1995 the award-winning experiential garden education program has welcomed more than 1 million visitors into thousands of inspired private landscapes in 41 states. *(photo by Robert DiGioia)*

5. The newest musical theater company in New Haven, The Harpers, took up residence at Westville's **Lyric Hall** June 22 through July 15, performing Kander and Ebb's dystopian classic *Cabaret*. Led by husband-and-wife duo, and co-artistic directors, Sam Plattus (pictured at left with Lyric Hall owner and impresario John Cavaliere) and Jay Eddy, production members doubled as instrumentalists throughout the show. *(photo by Robert DiGioia)*

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The Beatles Buff

Scott Freiman is a renowned Beatles scholar who delivers live, multimedia presentations that often include nuggets even Fab Four fanatics don't know about.

PHOTO: SCOTT FREIMAN

IN-DEMAND SCHOLAR OF ALL THINGS BEATLEMANIA WOWS CROWDS WITH FAB FOUR LORE

Scott Freiman says he loves it when he reveals to people "tidbits" about the Beatles "and I hear that gasp from the audience because I've told them something they didn't know."

Freiman, an internationally recognized Beatles scholar, drew plenty of gasps in June at New Haven's International Festival of Arts & Ideas, where hundreds of knowledgeable Beatles fans filled the lecture hall at the Yale Center for British Art to hear his 90-minute "deconstruction" of *Sgt. Pepper's Lonely Hearts Club Band*.

Most of those in the auditorium had grown up with the Beatles and vividly remember their first taste of them that night in February 1964 when they made their initial appearance on *The Ed Sullivan Show*. But that's not true for the 55-year-old Freiman.

"My parents wouldn't let me out of my crib!" he tells me over the phone from his home in Sleepy Hollow, New York. "I was 1½ years old."

Even 10 years later, Freiman was not cool and not tuned into the Beatles. His first album was by the Partridge Family.

"I knew nothing about rock 'n' roll," he confesses. "I was playing classical music. My parents were playing Broadway tunes and Herb Alpert."

But one fateful day, when Freiman was 11, his hip uncle showed him *Sgt. Pepper* and what is commonly called *The White Album*. (That double album with the white cover is actually titled *The Beatles*.)

"I looked at the album cover art and the contrast between *Sgt. Pepper* and *The White Album*," he recalls. "My uncle told me all the 'Paul is dead' clues and the drug references. I was fascinated. And then I started listening to the music."

Freiman particularly remembers venturing onto the fourth and final side of *The White Album*, which includes the darkly experimental "Revolution 9." "It scared the daylights out of me." And yet overall he loved that album, which came out in 1968. "It had all these different styles of music. It was a great learning experience for me."

But in 1967 the Beatles unleashed *Sgt. Pepper* and nothing would ever be quite the same. "It came out like an explosion," Freiman told the audience in New Haven. "That summer everyone was listening to it. *Sgt. Pepper* changed popular music forever. It really did change the world."

Freiman notes, "This was the first time an album was really considered an album and not just a collection of songs. It opened up progressive rock."

But when I ask Freiman to name his favorite Beatles album, he pauses and states, "That's like picking my favorite kid." (He has three boys, all of them Beatles fans.)

However, Freiman also has great affection for the band's early albums. "That's how I learned about Chuck Berry and Little Richard," he says, because the Beatles did cover versions of songs by those early rock 'n' roll icons. "They also could

surprise you with interesting harmonies."

"The unique thing about the Beatles is, every album was different. That's what attracted me to them: there was this evolution." Freiman adds: "What's nice is seeing that transition from Liverpool punk rockers — which is what they really were — to learning and perfecting the craft of songwriting." He also notes the message of their music: the lyrics and delivery often are joyous, "preaching love over hate."

Freiman began giving his talks on "deconstructing the Beatles" in his living room for musicians, fans and his kids. This was long after he obtained his B.S. in computer science and music from Yale. In 2012 he returned to Yale to teach a course entitled *The Beatles in the Studio*.

He has given his multimedia "deconstructions" at many colleges and corporations, including Pixar, Google and Facebook. He always reminds his audiences to check out his website, deconstructingthebeatles.com. "One of the things I love about what I do," he says, "is exposing this music to a new generation."

There were a few of that age group sprinkled in the New Haven audience, but predominantly it was baby boomers and they were loving it: tapping their feet to the musical snippets, sometimes closing their eyes and nodding their heads.

Along with the *Pepper* music they got

Promotional materials for some of Freiman's highly informative multimedia presentations on the Beatles.

those "tidbits." Example: Paul McCartney got the *Sgt. Pepper* title when he saw salt and pepper shakers on an airplane.

Here's another: "When John (Lennon) and Paul showed Ringo (Starr) the song they had written for him to sing on the album, 'A Little Help From My Friends,' Ringo had two problems with it. The original first line was: 'What would you think if I sang out of tune, would you throw tomatoes at me?' The Beatles had been pelted with jellybeans on tour and Ringo said, 'I don't want to be pelted with tomatoes!' So it became: 'would you stand up and walk out on me?' And the last note, with the word 'friends' being high; Ringo said, 'There's no way I can hit that note.' Paul got up to the microphone with him, rooting him on, and Ringo nailed it. And so you can say: Ringo got high with a little help from his friends!"

As a longtime Beatlemaniac, I was hearing things I had never known. I did already know this tidbit which Freiman dropped during his show: "Lucy in the Sky With Diamonds" is not about LSD. "It was about Lucy O'Donnell, the girl who sat next to John's son, Julian, at school. One day Julian came home with a painting and John asked, 'What is it?' Julian said, 'It's Lucy in the sky with diamonds.' " (Freiman showed us the painting during his presentation.)

Freiman believes Beatles music will never become obsolete. "It will be like Bach and Beethoven and Coltrane and Gershwin. It won't age."

Randall Beach is the longtime columnist for the New Haven Register*, where his column appears Fridays and Sundays.*

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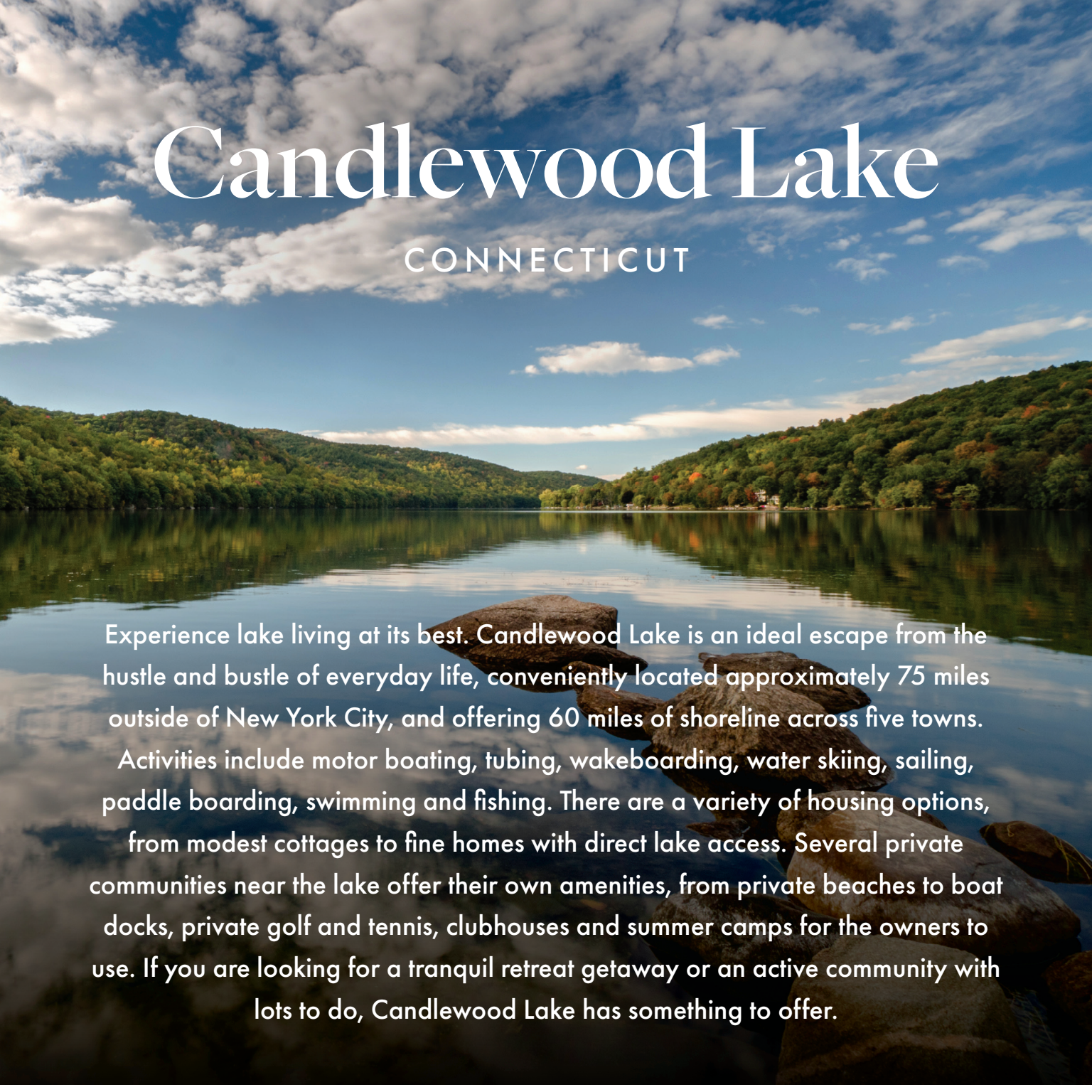

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THE BRITISH ARE COMING BACK

With smash hits like "Do You Really Want to Hurt Me," "Time (Clock of the Heart)" and "Karma Chameleon," **Boy George and Culture Club** were one of the most iconic and influential bands in the new wave, "second British invasion" of the early '80s. All four original members have reunited and will appear at Foxwoods Resort Casino as part of the "Life" tour, which also features the Thompson Twins' Tom Bailey.

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this month
the short list

BY GREG MOODY

RAISE A SAIL, RAISE A GLASS

What could more relaxing than a glass of wine and a beautiful ocean sunset on the coast? A ride on one of Mystic Whaler's summertime **Tall Ship Sunset Cruises** out of New London's City Pier into the waters around Fishers Island virtually guarantees you smooth sailing into the weekend. Non-alcoholic beverages are served onboard or BYOB. There are three Thursday dates this month, Aug. 2, 16 and 30, and cruises take place from 6-8 p.m. Tickets are $60, or $30 for ages 5-12 (no children under 5). ***mysticwhalercruises.com***

PHOTO: JOHNATHON HENNINGER

FAIR PLAY

One of Connecticut's smallest towns is the host to one of its biggest annual agricultural fairs. For four days, from Aug. 23-26, the grounds at the **Brooklyn Fair** will be packed with livestock and educational exhibits, contests and carnival rides (including a playland with a full schedule of free events for the kiddos). Country acts Canaan Smith and Diamond Rio are among the headliners on the concert stage. Admission hours are Thu. 4-11 p.m., Fri. 10 a.m.-11 p.m., Sat. 9 a.m.-11 p.m. and Sun. 9 a.m.-6 p.m.; $10 regular admission, seniors and military $8 and under 12 free ($5 parking fee). ***brooklynfair.org***

See a calendar with more fairs and festivals in August starting on page 32.

SEEING STARS

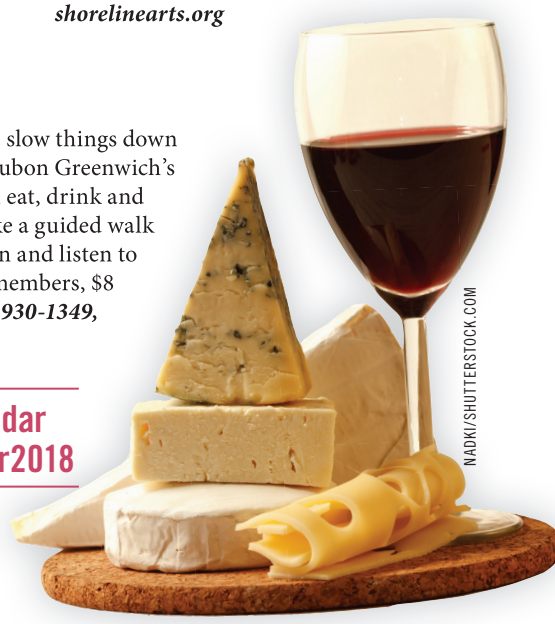
Cedar Hill Cemetery is the final resting place for many of the state's more noteworthy residents (for example, see our Connecticut Files story on Dr. Horace Wells on page 128), but the most famous has to be Hartford's own Katharine Hepburn. On Aug. 24 the annual **Cedar Hill Movie Night** will present an outdoor screening of the 1945 romantic comedy *Without Love*, starring Hepburn and Spencer Tracy as a lonely widow and a government scientist whose marriage of convenience *just might* turn into something more. The movie starts at 7:30 p.m., and admission is $5 (free for Cedar Hill Foundation members). ***cedarhillfoundation.org***

THE GREAT DANE

Now in its 17th season, **Shakespeare on the Shoreline** returns with perhaps the Bard's most iconic play, *Hamlet*, presented by the Legacy Theatre Aug. 1-5 on the Guilford Green. Each show will be preceded and followed by a talkback with Keely Baisden Knudsen, Legacy Theatre's co-founder and artistic director, and Shoreline Arts Alliance's executive director, Eric Dillner. Shows begin at 7:30 p.m., with the first talkback at 6:30. ***shorelinearts.org***

WINE & A WALK IN THE WOODS

As the summer begins to fade, it can be a good idea to slow things down and enjoy the pleasant evenings while we can. At Audubon Greenwich's **Wine & Cheese Moonlit Walk** on Aug. 23, guests can eat, drink and socialize in the newly renovated Asnes Barn. Then take a guided walk through the Audubon trails under a (nearly) full moon and listen to the sounds of the forest's nocturnal creatures. $5 for members, $8 non-members. 21 and over only; RSVP required. ***203-930-1349, greenwich.audubon.org***



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See August 2018 calendar listings at connecticutmag.com/calendar and a directory of summer events at connecticutmag.com/summer2018

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Few, if any, have combined comedy and political commentary as successfully as **Bill Maher**. Our current president once sued Maher for $5 million over a joke inferring Donald Trump was the spawn of an orangutan. Can't mix comedy and politics much better than that. Maher is in the midst of the 16th season of the Emmy-winning HBO series *Real Time with Bill Maher* and just delivered his 11th stand-up special for the network, a July 7 performance live from Tulsa, Oklahoma, because he "thought it would be fun to do it in Trump country." He's in Connecticut for an Aug. 12 gig at the Oakdale Theatre in Wallingford.

What are those Friday nights like when you shoot *Real Time* in Los Angeles and then have a gig in Las Vegas immediately after?
Well, hectic. To be able to run off a stage; we tape at 7 p.m. West Coast time, so the show ends at 8 and I'm supposed to be on stage in Vegas at 10. So it means, obviously, private transportation. You're not gonna make that show taking Southwest. But it is my livelihood, so the environment's gonna have to take a hit on that one. … I run like a maniac and drive like a maniac to the airport, and I've literally run right from pulling up to the Mirage through the building to the stage.

You're backstage at a comedy club and you don't know where you are. You get introduced, go on stage and start doing your act. How long until you know what part of the country you're in?
That's an interesting question. I could make a guess. I would never bet the farm on it, because generally it's very similar. As I've often told people who ask, "Do you get hecklers at your show?" usually when people pay money to see you, they like you. If you're at a Travis Tritt concert, it's probably gonna be Travis Tritt fans in there.

Where'd you pull that name from?
I just pulled it, I don't know. It was in my ass. Don't tell me he's dead or something, please.

I just haven't heard that name in 20 years.
I know. So, generally I do like the red states, because they're more enthusiastic by a hair because they don't expect me to come there. … But of course there's plenty of liberals everywhere in the country, they're just a minority in some parts of the country, which makes it a little more special when I visit there. And the other reason I like the red states is because they're liberals, but they're not crazy, politically correct liberals. They're what I would call old-school liberals. And so they don't "ooh" and "aah" at every little thing, which is rare with a stand-up crowd. It's not rare with my studio audience in L.A. They're often too politically correct.

You give them sideways glances all the time.
Or I've given them the finger, or said "f--- you." I'm not shy about it.

You have an ownership stake in the Mets, right?
Saw 'em last night, was at the stadium. Not our best year so far.

I'm a lifelong diehard, so they've ruined many a summer for me and they're doing it again this year. Has your perspective as a fan changed since you became a part of the organization? Can you get as pissed off as a lot of the fans get still, or is it different now?
It is different because I've come to know the ownership. Fred Wilpon could not be a nicer guy.

And he gets just absolutely crushed.
Just crucified. Take this year, it's not like they didn't spend the money. I swear to God there's a curse. I was saying this at the game last night. There seems to be a curse on the Mets medically. Almost like the Bambino curse on the Red Sox for years.

Right now the big news stories are immigrant children in cages, Sarah Sanders getting kicked out of the Red Hen and the Supreme Court upholding the travel ban. This interview will be published in about three weeks. Will anyone remember any of these things?
Yeah, I definitely think children in cages is going to be a long-living story. I mean, I never saw yet in the Trump era a reaction that was as vociferous as that one, or one that made him back down. So I don't think that's going away.

You feel like we finally hit a line that we hadn't hit yet?
Obviously, because they're throwing people out of restaurants. And I also think we're going to be talking about that issue which is very prominent this week: civility. Certainly a lot of liberals are saying, you know, we're not doing ourselves any favors by heckling them in restaurants. I would say to that, and I don't want to sound like a 5-year-old, but they started it. And they need to step up and do something first. And what I would say to them is we'll stop heckling you at restaurants, or refusing you service, if you stop saying things like "lock her up" and talking about jailing political opponents. … Stop doing that. Yes we should get back to civility, but it didn't start with throwing Sarah Sanders out of a restaurant. It started with Trump doing s--- like that, which is really dangerous. Much more dangerous than refusing Sarah Sanders a dinner at a certain restaurant. So they need to make that move and then we'll go back. But I don't think we should, as liberals often do, give up something for nothing. | MIKE WOLLSCHLAGER |

BILL MAHER

AUG. 12 | 7:30 P.M.

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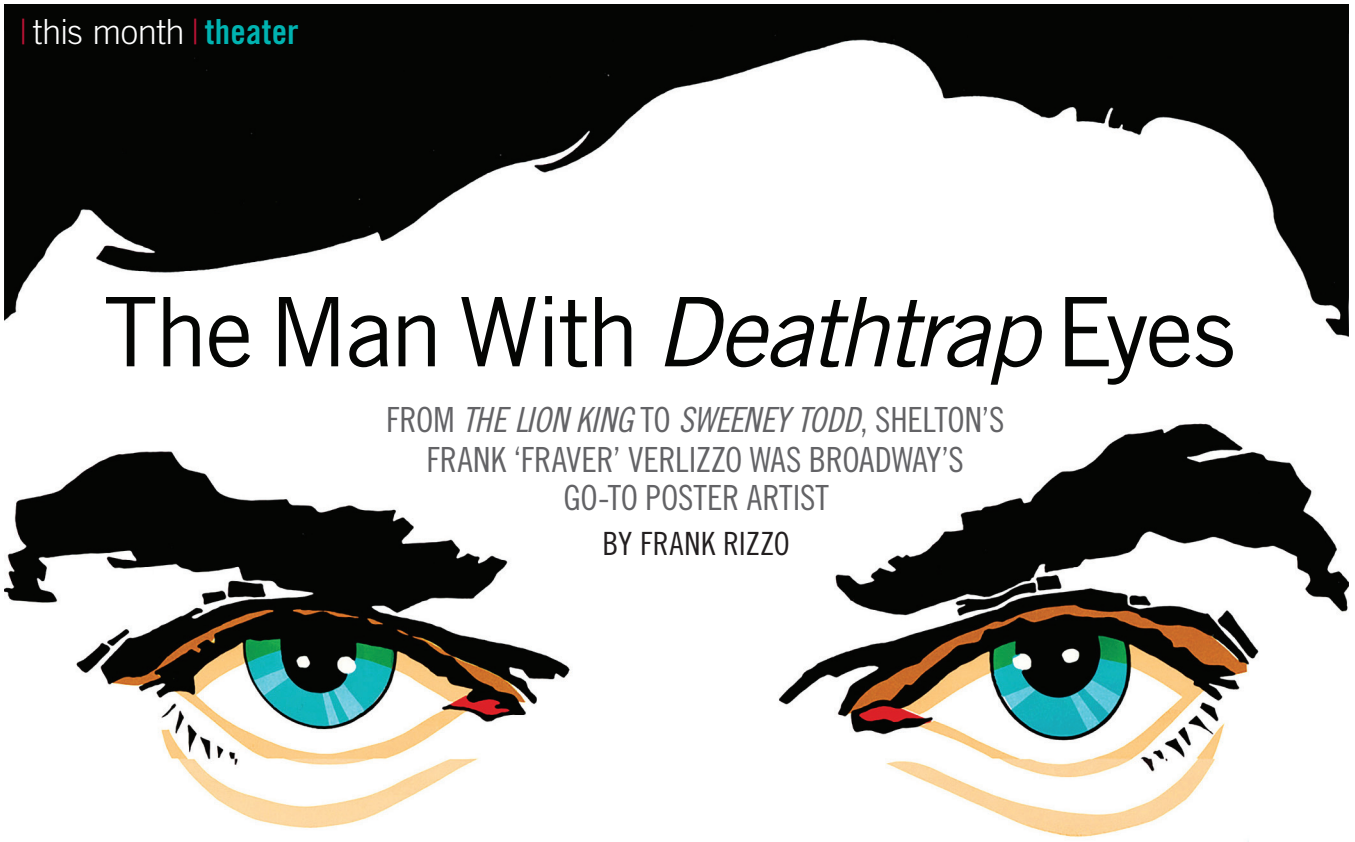
TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy".**



The Man With *Deathtrap* Eyes

FROM *THE LION KING* TO *SWEENEY TODD*, SHELTON'S FRANK 'FRAVER' VERLIZZO WAS BROADWAY'S GO-TO POSTER ARTIST

BY FRANK RIZZO

Theater is an ephemeral art, and long after the show is over all you are left with are the memories — and perhaps the original cast recording, the program or the poster.

An artist responsible for some of the most iconic theater imagery of all three is a man few know outside Broadway's inner circles, yet his work has defined how we connect with shows for nearly a half-century.

Frank Verlizzo, who designs under the moniker "Fraver" — a combination of his two names — has created images, graphics and illustrations that are synonymous with the shows they celebrate.

Those piercing, troubling eyes staring out in the poster for *Deathtrap*; the Grand Guignol woodcuts for *Sweeney Todd*; the stark animal mane stamp from *The Lion King* — these and hundreds of others are Verlizzo's.

A recently published coffee table book of his collected work is titled *Fraver By Design: 5 Decades of Theatre Poster Art from Broadway, Off-Broadway and Beyond.*

"I went to an *Encores!* show not too long ago, and as part of the set there were posters from shows which they had presented, many of which I did," says Verlizzo, 67, over a leisurely lunch on a sunny afternoon from his Shelton home. "A friend told me after that he could tell from the back of the theater exactly which ones I did."

How so? "He could see the title of the show. That's the first rule of design: Keep the title prominent," he laughs.

And rule No. 2?

"Keep it simple, because it has to work even in a small ad. We didn't call it branding when I started out. We called it advertising."

Growing up in the Bronx, the son of a subway motorman and a hospital receptionist, Verlizzo says he was always drawing. He attended the High School of Art and Design in Manhattan and was first attracted not to Broadway artwork, but by Hollywood posters for *The Birds, Boom!* and *Cleopatra.* The poster for the costume epic with its Egyptian typography and a lounging Elizabeth Taylor casting a sangfroid spell now hangs in his workroom in the condo he shares with his husband of 41 years, Joseph Ligammari. Verlizzo used his husband as a tuxedoed model for the cover of the book *Sondheim & Co.,* which Verlizzo designed.

"But once I got to Times Square and looked around at the giant ads for Broadway shows, that's when I thought, 'This stuff is pretty terrific, too.'" The first Broadway poster he remembers loving was that of *Applause,* starring Lauren Bacall.

Verlizzo calculated it was more likely for him to design for shows one borough away than it was for him to create artwork for films that were made on the opposite side of the country. So he went to Brooklyn's Pratt Institute, where in his senior year he was taught by legendary Broadway illustrator David Byrd, who created the classic artwork for shows such as *Godspell, The Little Shop of Horrors* and the original *Follies.*

With Byrd's encouragement Verlizzo got a job at Blain Thompson, the premier advertising agency for New York shows, where he began submitting artwork on a freelance basis. His first big "get" was for David Merrick's 1975 production of Tom Stoppard's *Travesties*, which went on to win the Tony Award for best play of the season. It was a stylish, deco-inspired work that liberally used the producer's favorite color that became known as "Merrick red."

But it was his poster for 1978's *Deathtrap*, with a set of penetrating eyes staring out, that launched his career — and adorned countless Broadway fans' bedrooms and dorms. "Those are my eyes," he says, "though I drew them as blue so they'd pop.

I always thought it was very dynamic to look at a poster and have it look back at you."

Indeed, the haunting gaze is a motif he has used in *Whose Life Is It Anyway?, A Doll's Life* and *Fran's Bed,* among others.

For *Death and the Maiden*, Verlizzo used *three* sets of eyes — belonging to Glenn Close, Gene Hackman and Richard Dreyfuss — along with another favorite motif: a torn page or photograph. He also loves designing with typography which he boldly uses in shows such as *The Effect, Twelve Angry Men, Our Town, As Is* and *Baby.*

When he's preparing for a design, he first reads the scripts of shows "so when I pitch I know what I'm talking about." He also discusses the vision of the show with some of the creative team.

For *Sunday in the Park with George* he only had the first act of the split-personality of a musical to go on, only knowing that the second act would take place 100 years later.

His design is now classic: The top half is a portion of Georges Seurat's painting, on which the show is based, torn in half with the lower part completing the characters in the painting but in modern garb.

Verlizzo, who is still churning out creations for theatrical productions, has designed for many Sondheim shows, including an unsuccessful play the composer co-wrote, *Getting Away with Murder.* For the initial pitch for that show, Verlizzo featured a rough rendering of a playful gargoyle holding a pistol. Sondheim liked the image but before leaving asked him, "You're going to fix the [gargoyle's] hand, right?"

"He knew what he was looking at," Verlizzo says. "But overall, he just didn't feel comfortable talking about marketing and advertising."

For *The Lion King*, "if you knew anything about Disney, it was they were all about merchandising and the simplest icon could serve them for a million years. The mask [of the lion father] was already designed so I started from that, designing lots of lion heads, working with director Julie Taylor."

Verlizzo got a special kick when he took a trip to Africa, stepped off the plane and the first thing he saw was his poster for *The Lion King.*

For *Sweeney Todd*, Verlizzo drew Mrs. Lovett with her bloody rolling pin held high echoing Sweeney's upraised hand clutching a murderous straight razor in triumph.

"When they struck that very pose at the end of the first act, I was beside myself."

August Fairs & Festivals

As we head into summer's home stretch, here are outdoor festivals around the state to take you through the dog days and into the Labor Day weekend.

Events listed below were announced by press time. All information is subject to change. Check with event coordinators for more details, rain dates and other up-to-date information.

Aug. 2-5
Orange Volunteer Firemen's Carnival
Orange Fairgrounds, Orange
orangevfd.com
This carnival features four days of family fun including kiddieland rides, raffles (including one for the kids Saturday afternoon), lots of food and fireworks displays Friday and Saturday night.
Thu. 5-11 p.m., Fri. 5 p.m.-midnight, Sat. noon-midnight and Sun. noon-5 p.m.; free admission and parking

Aug. 3
City Day
Washington Park, Groton
cityofgroton.com
Officials from the city of Groton throw this annual celebration for the community, with representatives from various city departments providing food, demonstrations and more.
5-7 p.m.; free admission

Aug. 3-5
Potato and Corn Festival
Augur Field, North Branford
nbpotatofest.com
This beloved local festival is back for its 17th year, with carnival rides, games, a petting zoo, live music and more. There's something special every day, including a car and motorcycle show on Friday, cornhole and fireworks Saturday and a talent showcase Sunday.
Fri. 5-11 p.m., Sat. 10 a.m.-11 p.m. and Sun. 10 a.m.-6 p.m.; free admission

Aug. 4
Taste of the Caribbean & Jerk Festival
Mortensen Riverfront Plaza, Hartford
tastect.org
Experience the authentic cuisine, dance and costumes of the Caribbean, with day-long music and children's activities.
1-9 p.m.; free admission

Country Music & Food Truck Rally
Town Green, Danbury
citycenterdanbury.com
Sample all the tasty food, then work it off with a little line dancing. Country-western merchandise vendors will also be on site.
3-7:30 p.m.; free admission

Aug. 4-5
Glastonbury Food Truck Festival
Glastonbury Elks B.P.O.E., South Glastonbury
On Facebook
More than 20 food trucks, plus carnival rides, and craft beer and other beverages.
Sat. 11 a.m.-8 p.m., Sun. 11 a.m.-6 p.m.; free admission and parking

Litchfield County 4-H Fair
Goshen Fairgrounds, Goshen
On Facebook
The highlight of this ag fair will undoubtedly be the costumed pet parade at noon on Sunday.
Opens 8 a.m. Sat., closes 3 p.m. Sun.; free admission and parking

SoNo Arts Festival
Washington & North Main streets, Norwalk
gordonfinearts.org
More than 100 juried artists will display their "fresh, fun, funky and affordably cool art" amid live music and a children's playground. The annual puppet parade is Sunday at 2 p.m., and many local restaurants and shops will be offering discounts.
Sat. & Sun. 10 a.m.-5 p.m.; free admission

Aug. 9-11
Festa 2018 Italian Festival
Holy Rosary Church, Ansonia
holyrosaryansonia.org/festa
If a generous selection of some of the best Italian food and desserts around isn't enough for you, there will also be rides, a cash raffle and live entertainment.
Thu.-Sat. 5-10 p.m.; free admission

Aug. 9-12
Podunk Bluegrass Festival
Hebron Fairgrounds, Hebron
podunkbluegrass.com
More than four days of bluegrass competitions, workshops and some of the best regional and national bands on the festival's two stages. Kids' activities and hotel and camping options will be available.
Gates open at 1 p.m. Wed. for early-bird campers; tickets range from one-day general admission to premium camping packages

Aug. 10-12
Lebanon Country Fair
Lebanon Fairgrounds, Lebanon
lebanoncountryfair.org
Back for its 58th year with agricultural events, musical entertainment (popular swing and R&B band Eight to the Bar performs Sunday afternoon), monster trucks and, of course, visits from fair favorite Bella the Clown.
Fri. 6-10 p.m., Sat. 8:30 a.m.-11 p.m., Sun. 9 a.m.-6 p.m.; daily admission: $10-$11, seniors $9, under 12 and military free

Aug. 11
Blues and BBQ Festival
Waterfront Park, New London
downtownnewlondonassociation.com
Enjoy some rockin' live blues while sampling the menus of multiple barbecue food trucks.
6-10 p.m.; free admission

Woofstock
Town Green, Branford
woofstockonthebranfordgreen.org
This festival fundraiser for the Dan Cosgrove Animal Shelter will include live music, a raffle and a "hippie dog" costume contest, and will be preceded by a "woofwalk" for people and pets at 11 a.m.
Noon-6 p.m.; $5 suggested donation at admission

Aug. 11-12
Mystic Outdoor Art Festival
Downtown Mystic
mysticchamber.org
The work of hundreds of artists will be featured during this two-day festival, which bills itself as the oldest and one of the largest in the Northeast region.
Sat. 10 a.m.-6 p.m., Sun. 10 a.m.-5 p.m.; free admission

Shoreline Wine Festival
Bishop's Orchards, Guilford
shorelinewinefestival.com
Taste various vintages from Connecticut's wineries against a backdrop of live music and entertainment, with expert-led wine seminars, local vendors, and food available for purchase.
Noon-7 p.m.; tickets $35-$70 per day, or $10 for designated drivers

Aug. 12
Sunflower Stroll Main Street Block Party
Main Street, Groton
griswoldyfs.com
The borough of Jewett City hosts a day of music, food trucks and family fun, with Sinatra impersonator The Sounds of Frank and a water slide on Main Street.
2-8 p.m.; free admission

Aug. 17-19
Bridgewater Country Fair
Bridgewater Volunteer Fire Department
bridgewaterfair.com
All food is prepared by the Bridgewater Volunteer Fire Department, which hosts the annual ag fair as its main fundraising event. Opening ceremonies and the annual parade start Friday at 6:30 p.m.
Fri. 4-11 p.m., Sat. 8 a.m.-11 p.m., Sun. 8 a.m.-6 p.m.; admission: $8, seniors $6, 12 and under free. 3-day pass $16. Free parking

Hamburg Fair
Lyme Grange Fairgrounds, Lyme
hamburgfair.org
Features contests from quilting to baking to horse and oxen pulls, plus live music "from country to pop, fiddlers to funk."
Fri. 5-10:30 p.m., Sat. 9 a.m.-10:30 p.m., Sun. 9 a.m.-6 p.m.; general admission $7, senior and military discount, under 12 free

Wolcott Country Fair
Lions Club grounds, Wolcott
wolcottfair.com
This year's festival will introduce a new section called the Arena, with barrel racing, tug-of-war competitions

Find more summer events including guides to outdoor concert and movie series at **connecticutmag.com/summer2018**

and more. Each day will have musical entertainment from popular local bands: Friday is Fun Night, Saturday is blues, and Sunday is '70s music.
Fri. 4-10 p.m., Sat. & Sun. 10 a.m.-10 p.m.; free admission

Aug. 18
Bristol Summer Festival
Rockwell Park, Bristol
westendbristol.org
Bristol's West End Association, a nonprofit group of residents and businesses, hosts this annual celebration. Past events have included a car show, skateboard tournament, live music and more.
10 a.m.-6 p.m.; free admission

Milford Oyster Festival
Milford Harbor, Milford
milfordoysterfestival.org
Eddie Money and John Cafferty & The Beaver Brown Band headline this year's festival, which also will feature a canoe and kayak race, classic car show — and more than 20 varieties of oysters from eight states. Free shuttle services will be available at Jonathan Law High School and the Connecticut Post Mall.
10 a.m.-6 p.m.; free admission

The Paddle Faster Bluegrass Festival
Hilltop Farm, Suffield
paddlefastermusic.com
Back for a second year, this is a small event jam-packed with top-notch bluegrass acts such as Bend in the River and Mamma's Marmalade.
9 a.m.-11 p.m.; tickets $30 in advance

Riverfront Dragon Boat & Asian Festival
Mortensen Riverfront Plaza, Hartford
riverfront.org
This celebration of Asian culture, food, dance and more bills itself as "one of the top 10 Dragon Boat festivals in the United States," and will also include an Asian beer garden and a martial arts expo.
8 a.m.-4 p.m.; free admission for spectators

Aug. 18-19
Naugatuck Police Food Truck Festival
Naugatuck Event Center, Naugatuck
On Facebook
The Naugatuck Police Union will host about a dozen food trucks to benefit the Naugatuck Youth Services "Back to School Block Party," which provides school supplies to underprivileged kids.
Sat. & Sun. 11 a.m.-6 p.m.; free admission

Milford Oyster Festival | Aug. 18

PHOTO: PETER HVIZDAK

Aug. 19
Taste of the Shoreline
Town Green, Guilford
shorelinechamberct.com
Bring a picnic blanket and sample foods from more than 20 local restaurants and bakeries.
Noon-5 p.m.; free admission

Aug. 23-26
Brooklyn Fair
Brooklyn Fairgrounds, Brooklyn
brooklynfair.org
See event description in The Short List on page 25.

Aug. 24-26
Chester Fair
Chester Fairgrounds, Chester
chesterfair.org
A traditional New England ag fair with plenty of contests and exhibits (this year's educational theme is the friendly neighborhood bat). Musical acts include the Cole Morson Band, Plywood Cowboys, Coyote River Band and more.
Fri. 6-11 p.m., Sat. 8 a.m.-11 p.m., Sun. 9 a.m.-6 p.m.; general admission $8, seniors $6, 3-day pass $21, 12 & under free; free parking

Plainville Hot Air Balloon Festival
Norton Park, Plainville
plainvillefireco.com
One of the largest remaining festivals of its kind for balloon enthusiasts and spectators, capped off by a spectacular fireworks display and hosted by the Plainville Fire Department.
Fri. 6-10 p.m., Sat. 6 a.m.-9 p.m., Sun. 6-9 a.m.; free admission

Terryville Lions Country Fair
Terryville Fairgrounds, Plymouth
terryvillefair.org
The Terryville Lions are hosting the 70th annual fair, which will include a demolition derby, truck and tractor pulls, magic acts, "Legends" celebrity musical impersonators and more. Fireworks shows Friday and Saturday nights start around 9:45 p.m.
Fri. 4-11 p.m., Sat. 8 a.m.-11 p.m., Sun. 8 a.m.-6 p.m.; general admission: $8-$9, senior discounts and multi-day passes available, children 10 and under free. Free parking.

Aug. 25
New London Pride Festival
Ocean Beach Park, New London
newlondonpride.com
Festival-goers can play volleyball, get a makeover at the Diva Center and enjoy performances by the Connecticut Gay Men's Chorus and the Boston Circus Guild. Pre- and post-festival events will take place around town Thursday, Friday and Sunday.
Begins at noon; free admission

New London Food Truck Festival
Waterfront Park, New London
downtownnewlondonassociation.com
Grab an order and enjoy the live music at either City or Custom House pier. Free face painting and balloon animals for the kids.
6-9 p.m.; free admission

PHOTO COURTESY OF PODUNK BLUEGRASS FESTIVAL

Podunk Bluegrass Festival | Aug. 9-12

Summerfest & Fireworks
Pierson School & Town Beach, Clinton
clintonct.com
Enjoy a beer garden, dancing to live music and family fun and games at the Pierson School; then it's more music at the beach at 7 p.m. and fireworks shortly after 9.
4-10 p.m.; free admission

Aug. 26
Open Air Market
Wadsworth Mansion, Middletown
wadsworthmansion.com
The grounds of the Wadsworth Mansion become an enormous marketplace for Connecticut food and craft vendors. Have a picnic lunch while enjoying live music from the patio. Tours of the mansion

and estate will be conducted all day.
10 a.m.-4 p.m.; free admission

Stratford Downtown Market
Main Street & Colonial Square Plaza, Stratford
downtownmarket-ct.com
Explore downtown Stratford as you peruse the dozens of artists and crafters who will take part in this year's juried show.
10 a.m.-4 p.m.; free admission

Aug. 31-Sept. 3

Haddam Neck Fair
Haddam Fairgrounds, Haddam
haddamneckfair.com
Highlights of this year's fair include a 5K road race, beard contest, skillet-throwing contest and an extreme Jeep rock-climbing show.
Gates open Fri. 4 p.m. and Sat.-Mon. 7:30 a.m.; general admission: $10, weekend pass $25, military and senior discounts, under 12 free. Free parking

Woodstock Fair
Woodstock Fairgrounds, Woodstock
woodstockfair.com
Tons of rides, contests and agricultural exhibits, plus a lineup of nationally known performers including Wilson Phillips, Billy Gilman, Scotty McCreery and former Journey frontman Steve Augeri.
Fri.-Sun. 9 a.m.-11 p.m.; Mon. 9 a.m.-8 p.m.; admission: $12, senior & military discounts, under 10 free; parking fee: $5

THE RIDGEFIELD PLAYHOUSE
Non-profit 501 (c) (3)

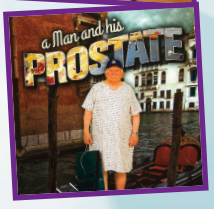
SEPTEMBER

16 Cynthia Erivo
Tony, Grammy & Emmy Award Winner for Broadway's *The Color Purple!*

22 The Jersey Tenors
Blending iconic opera classics with rock and roll hits!

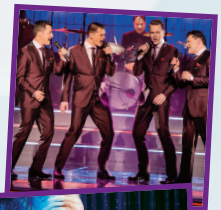
27 An Evening with Pat Metheny
with Linda May Han Oh, Antonio Sanchez, & Gwilym Simcock
20 - time Grammy Award winner & 2018 NEA Jazz Master recipient!

30 Ed Asner: A Man and His Prostate
Special 4pm show!
A compelling comedy stage-play and true life experience of hilarious magnitude!



OCTOBER

5 Under the Streetlamp
Featuring former cast members of the Tony Award-winning Broadway sensation *Jersey Boys!*



7 Jane Monheit
Grammy Award-nominated jazz and pop vocalist!

27 Tony Danza
Standards & Stories

NOVEMBER

10 Bebe Neuwirth:
Stories and Song with Piano

16 The Capitol Steps
Make America Grin Again Tour
Political satire started by former Senate staffers!

Capitol Steps

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An Ax to Grind

INSIDE THE STATE'S FIRST AX-THROWING RANGE | BY ERIK OFGANG

"Has anybody thrown any axes before?" Nick Gurrieri asks at the start of our session. No, we tell him, none of us have.

We're at Pine & Iron Axe Throwing in Hartford's Parkville section, which in June became Connecticut's first venue dedicated to flinging sharp metal objects against wooden targets. Gurrieri, a schoolteacher by day and ax-throwing guru (coach) by night, is teaching us the basics.

"Line up the blade of the ax with the target," he says. "Take a step back and then [step] forward with your non-dominant foot."

We've already signed a waiver, verified we're all over 18, and been given the common-sense safety rules (no retrieving an ax while someone else is throwing in your lane, no walking right behind an ax thrower, etc.). Now the fun starts.

I grip a hatchet with a gleaming blade in both hands and step up to a black line on the floor, facing the target. As instructed, I get into an athletic stance, raise the blade over my head, step back, then lunge forward, releasing the ax as my foot comes down.

Ax throwing has long been popular in Canada, says Cassie Butler, marketing and event coordinator at Pine & Iron. Of late it has crept into U.S. markets with a distinctive thwack. Kick Axe in Brooklyn opened in December, becoming New York City's first ax-throwing range, and Agawam Axe House opened earlier this year in Massachusetts, billing itself as New England's first such establishment. A second Connecticut ax-tossing venue, Montana Nights Axe Throwing in Newington, is aiming to open this summer as it pursues licenses to sell alcohol.

Currently Pine & Iron does not allow alcoholic drinks, but Butler says they are exploring the possibility of offering beer in the future.

Pine & Iron has the open, converted-factory aesthetic of many breweries. Edison light bulbs on steampunk chandeliers hang from lofted ceilings. There are more than a dozen "lanes" separated by chain-link fences in the 3,300-square-foot space. At the end of each lane is a wooden target with a red bull's-eye painted on it.

My inaugural throw is on target but off in its rotation. It hits the board mid-revolution and falls to the ground with a disheartening clang. I try a second time. Again, the weapon refuses to stick in the wood. I'm beginning to be reminded of my struggles with golf, but after the fourth or fifth try my ax hits the target, lodging into the wood with a deeply satisfying thud.

Unlike golf, I'm learning that ax throwing is surprisingly easy and enjoyable for newbies. Everyone in my group gets the hang of it after a few practice throws. Then we began competing against each other.

"Think of it like darts and bowling," Gurrieri says, explaining the scoring. Depending on where your ax hits, you'll get either 1, 3 or 5 points. You get two throws per turn, but only record results from the higher-scoring throw.

PHOTOS COURTESY OF PINE & IRON AXE THROWING

It costs $60 to reserve a lane for an hour; up to four people can use it. You can also sign up for what's called a social throw for $20 per person and be paired with others at the range. You have to be 16 to participate, and if you're under 18 must be accompanied by a parent or guardian.

Coaches are always on hand to give a brief introduction to the sport. They also watch players, offering helpful tips if someone is struggling. There are two ax sizes, "the hatchet" and a larger, heavier "big ax."

Simply put, our hour-long session was fun. The bowling analogy is a good one, but ax throwing certainly feels more badass (we also found that references to *The Big Lebowski* were replaced with *Game of Thrones* allusions).

During one of my final throws, I took the big ax in both hands, squared my shoulders to the target, hoisted the ax behind my head and heaved it forward. My ax hit the bull's-eye with that by-now-familiar thud. As I approached the target to pull my ax from the wood, I felt an exhilarating, primal sense of pride, like I was ready to take on an advancing enemy horde. It's a feeling I certainly never had bowling.

PINE & IRON AXE THROWING

1429 PARK ST., SUITE 102, HARTFORD
860-206-3940, PINEANDIRON.COM
Hours: Fri. 4-10:30 p.m., Sat. noon-10:30 p.m., Sun. 1-9 p.m. Closed Mon.-Thu.
Wheelchair accessible

Keeping It Fresh

Gerald Ramsey as Mufasa in the North American touring production of *The Lion King*, coming to the Bushnell in August.

PHOTO: MATTHEW MURPHY/©DISNEY

How do you keep a hyena clean?

Very carefully, laughs **Gregory Young**, wardrobe supervisor for the 350 costumes that travel with the tour of *The Lion King*, which plays Hartford's Bushnell Aug. 1-19.

Half the costumes can be washed, he says, but for the unique fabrics and materials of the other costumes designed by director **Julie Taylor**, he turns to a local dry cleaner, French Cleaners of West Hartford. (And because the tour has played Hartford several times before, the cleaner is well versed in his costume challenges.)

"This is the most unique show I've worked on," Young says. "With other shows you deal with pants, shirts, ties and dresses — unless you get into rhinestones and sequins and stuff like that."

But keeping a warthog and meerkat fresh is something else entirely.

There are 20 to 30 pieces from the show's principals that need dry cleaning, and 50 from ensemble. That includes the Lioness, the Bird Lady and, most problematic, the jungle plant people with their blooming, multi-pleated pod dresses. Scar's leather pieces need special care, too. And as for the hyenas, because they are so padded, "they sweat a lot." Enough said.

One trick of the trade, he says: If things turn a bit funky in between cleanings, "we spray the costumes with alcohol to keep them fresh until we can send it out to be dry cleaned."

And when cleaning isn't enough — everything fades with time and repeated washings — new costumes are being created for the many tours and Broadway show. "Five to six costume shops in New York are contracted to re-do outfits when they have to be completely replaced."

Does cleaning come into play when costumes are first envisioned? In the beginning the designers are given leeway to design the way they want, he says, but if it turns into a hit they have to change fabrics that are more manageable for maintenance for a long run. The show is in its 21st year.

On the plus side, puppets don't sweat — or have unions — so their maintenance is handled by its own special department.

"It all keeps you on your toes," Young says of his traveling challenges. "You have to keep the show looking fresh the way it did on opening night so people coming to the show 20 years later are getting that same experience."

bushnell.org

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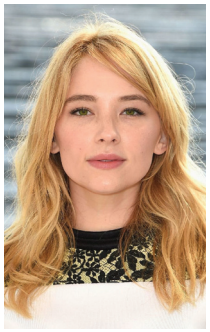
PHOTO: JEFF KRAVITZ



Peter Dinklage (Tyrion on *Game of Thrones*) and Haley Bennett star in *Cyrano* at Goodspeed Musicals' Norma Terris Theatre in Chester, playing Aug. 3 to Sept. 2.

WHAT WOULD CERSEI THINK?

Peter Dinklage, who plays Tyrion Lannister — one of the most popular characters on HBO's hit fantasy series *Game of Thrones* — is taking on another fascinating character with physical challenges: Cyrano.

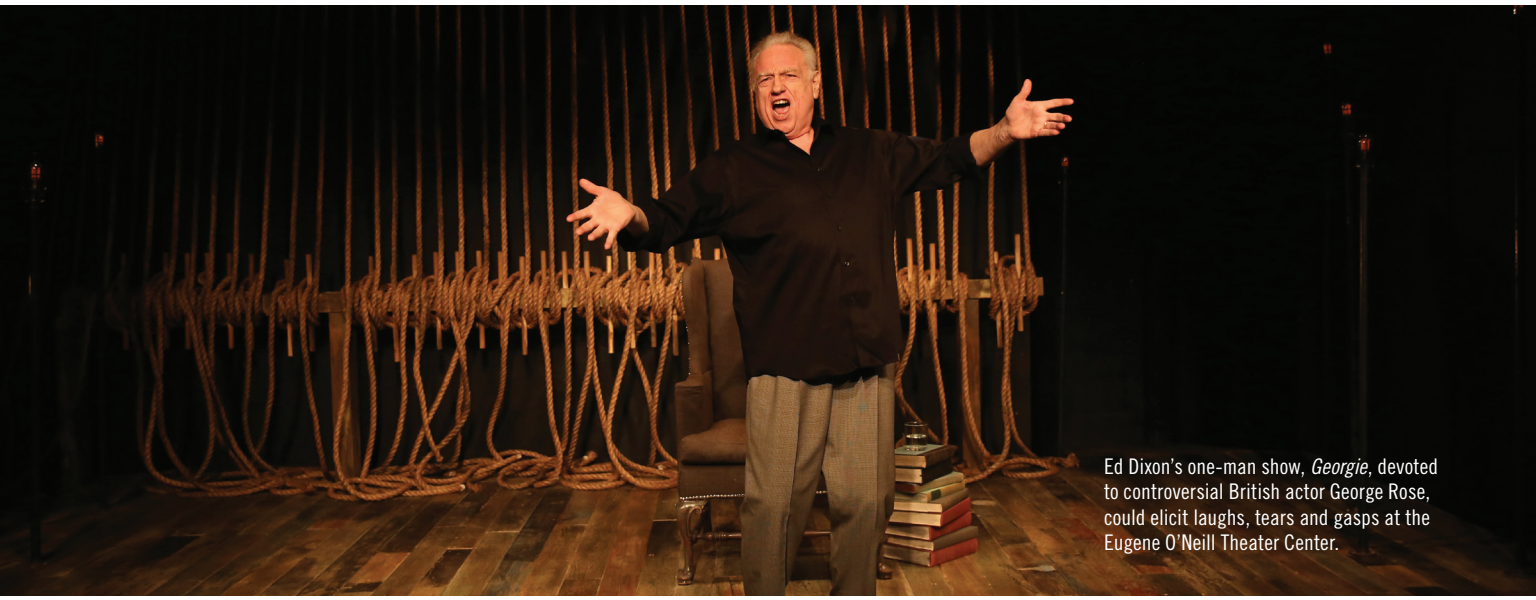
Dinklage, 49, stars in *Cyrano*, the new musical that his wife **Erica Schmidt** is directing at Goodspeed Musicals' Norma Terris Theatre in Chester from her adaptation based on Edmond Rostand's play *Cyrano de Bergerac.* Also starring **Haley Bennett** (*The Girl on the Train*, *The Magnificent Seven*) as Roxanne, the play is a "developmental production" (meaning not ready for critics) and runs Aug. 3 to Sept. 2.

But Dinklage's new role got me to thinking that Cyrano and Tyrion have a lot in common. So here's my checklist for *GoT* fans who might be enticed to go to the theater to see one of America's top classical actors show his *panache:*

Both are mocked with derogatory names due to their unusual physical traits (Dinklage has dwarfism and Cyrano is known for an extremely large nose). Both use their wit and love of language. Both indulge in a good deal of wine and merriment. Both are poets at heart. Both use their physical imperfections to be underestimated by many, gaining advantages.

Differences? One sings, the other hangs with dragons.

goodspeed.org



Ed Dixon's one-man show, *Georgie*, devoted to controversial British actor George Rose, could elicit laughs, tears and gasps at the Eugene O'Neill Theater Center.

NOT THE MAN HE KNEW

Ed Dixon had a particular dilemma when putting together his solo show about beloved British character actor, two-time Tony Award winner and dear friend, the late **George Rose:** how to deal with a dark and unsavory side of the man who was murdered in 1988 at the age of 68 in the Dominican Republic.

Dixon will bring his funny, touching and shocking *Georgie* to the Cabaret and Performance Conference at the Eugene O'Neill Theater Center in Waterford on Aug. 3 at 8 p.m.

"I didn't know how people would take the last part of the show," Dixon says of the part of the show when he reveals Rose's secret self. "But early in the show's development a pair of women who looked like New Jersey housewives, not real theater types, came up to me after a show and said, 'Oh my God, [Rose] reminded me of the man I divorced. I didn't know who he was.' That's when I knew *Georgie* could have a life."

Dixon, who has appeared many times at Goodspeed and Connecticut Repertory Theatre (most recently in *Sweeney Todd)*, won the Drama Desk Award for solo work when *Georgie* played Off-Broadway last year — but he has added new material to the show since then. Dixon will also star in a new musical based on the film *Grumpy Old Men* at the Ogunquit (Maine) Playhouse followed by a new musical based on *The Rivals* in the fall at Bristol Riverside Theatre outside of Philadelphia. Busy man.

"The crazy message for me is that if you have great love and admiration for someone and then you find out something [disturbing] about them that you can't put in any drawer, it oddly doesn't alter those other [positive] experiences that you had with that person. But it alters you though, and I had a long time grappling with my feelings about it. It's unresolvable and I don't try to resolve it for the audience. I just present what happened."

theoneill.org

HAVE YOU HEARD …?

… **Jimmy Brewer**, who just graduated from Carnegie Mellon University, will star in the end-of-season Hartford Stage world-premiere musical *The Flamingo Kid.* He will play the character of Jeffrey that Matt Dillon played in the 1984 Garry Marshall movie.

… Bloomfield's **Anika Noni Rose** (a Tony Award winner for *Caroline, or Change*) returned to the musical stage in a new, Off-Broadway production of *Carmen Jones*, directed by **John Doyle** (Broadway's *The Color Purple*), this summer at Classic Stage Company.

… Next year's Connecticut Critics Circle awards celebration will be held at Goodspeed Opera House in East Haddam on June 3, 2019.

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. *Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.*

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ACTIVE RETIREMENT LIVING · MYSTIC

At StoneRidge Retirement Living Community in Mystic, Connecticut, the consensus among staff and residents is that that the atmosphere is one of optimism and opportunity. This idyllic community, located on a scenic hilltop, fosters the pursuit of sound health, arts and sciences, athletics and, above all, the camaraderie of friends and neighbors. You'll feel it right away – true community spirit and genuine warmth.

The Community's mission is to maximize independence in a supportive environment for residents over the age of 62. Here, residents live vibrant lives while minimizing the worry and stress of living alone in later years. For many, StoneRidge is a well-earned reward for leading a successful, productive life.

Transportation is readily available for residents to take full advantage of the hub of activity and ongoing events in Southeastern Connecticut or volunteer for local organizations such as Mystic Seaport, the Mystic Aquarium, La Grua Center for the Arts and the Mystic Museum of Art. With high-speed train access residents are afforded easy access to all these cities have to offer.

Pets are instrumental in the lives of many StoneRidge residents, including certified therapy dogs and cats. It's common to see folks pedaling by on bikes, or hiking the lush natural grounds and nature paths, while others enjoy the fitness classes in the saltwater pool or the spacious film and stage room where movies, plays, and poetry readings take place. Residents enjoy flexible dining options with chef-prepared, restaurant quality meals. There's time to pursue new interests without the bother of home maintenance, housekeeping or other chores.

StoneRidge offers flexible financial plans such as a traditional entrance fee or rental agreement. With our Life Care Promise, residents can live the life they want now, and take care of their future "what if's." Access to Avalon, a five-star rated skilled nursing and rehabilitation community provides peace of mind.

Experience StoneRidge firsthand. Call us at ***860.572.5606*** *to schedule your personal tour*

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www.stoneridgelcs.com

Contributing Writer, Nicholas Checker

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Plans Moving Forward with Expansion at Covenant Village of Cromwell

Erin Hall, Director of Sales at Covenant Village of Cromwell, gets excited when asked about what's new at Covenant Village. The community is embarking on a major expansion of 52 new residential living apartment homes, a new town center, new dining venues and options, activity spaces, and a new state-of-the-art fitness center.

"The new apartments will offer finishes and layouts that we currently do not have and will be located in proximity to all that the campus has to offer," said Hall. "Of course, we can't leave out the beautiful views!"

The expansion includes one-and two-bedroom apartments that will be customizable in terms of options allowing for that personal touch.

"We know today's older adults want choices when it comes to not only their apartment homes, but also the services and amenities available," added Hall. "I say come check us out. The expansion will only make our community even better!"

Covenant Village of Cromwell is considered to be a quaint community within a picturesque location. It is a community that is friendly, loving, supportive and stimulating in an environment that nurtures your mind, body and spirit. The lifestyle is one that offers maintenance-free living with a vast array of services and amenities—all with the peace-of-mind in knowing there is a plan in place for the future with priority access to on-site health care, if ever needed.

Become a Charter Depositor and look forward to

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Now is the perfect time to reserve your new home at Covenant Village of Cromwell, Central Connecticut's best value in senior living! A **fully refundable 10% deposit** guarantees you the **lowest pricing** and **best selection** of available one- and two-bedroom apartment homes—plus the confidence of priority access to on-site health care.

As a Charter Depositor, you'll also receive:

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- *And more!*

Covenant Retirement Communities is a ministry of the Evangelical Covenant Church. All faiths and beliefs are welcome.

Learn more at our upcoming Expansion Update Events.

View renderings and floor plans, get updates on progress and learn more about becoming a Charter Depositor! *Refreshments will be served.*

Seating is extremely limited—call for event dates!

To RSVP: call **1-877-300-6343** or visit **www.VillageOfCromwell.com/new**

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A Covenant Retirement Community

52 Missionary Road | Cromwell, CT 06416

Masonicare

A recognized leader in the field of senior services

MASONICARE AT ASHLAR VILLAGE

Residential living at Masonicare is all about lifestyle and especially ***choices***. A recognized leader in the field of senior services in Connecticut, Masonicare doesn't believe in "one-size-fits-all," and you don't have to, either. Not only do we have three campuses – in Chester, Mystic and Wallingford – but each community offers different accommodations, amenities and price-points. With so many options, we're sure to have something to interest you. Say good-bye to home maintenance and time-consuming chores. Open your world up to meeting new friends and pursuing interests you've always dreamt about!

CHESTER

Nestled in the heart of the Connecticut River Valley is **Masonicare at Chester Village**. An Independent Living "Life Plan" community, it is just a few miles from Chester's charming town center brimming with culture, cuisine and artisanship. Our pet-friendly campus is beautifully landscaped and adjacent to a state forest. Accommodations include 90 one- and two-bedroom + den apartments with open floor plans and large windows, as well as 14 semi-detached homes. Our farm-to-table dining options are an exception in retirement living. An on-campus wellness nurse connects residents to additional services, such as assistance in the home.

MYSTIC

Located in the iconic borough of Mystic with neighbors such as the Mystic Aquarium and Mystic Seaport nearby, Masonicare at Mystic is a rental community. Adjacent to a protected nature preserve, we offer Independent Living (93 apartments), Assisted Living (35) and Memory Care (48). Our gracious, light-filled building includes a heated indoor salt water pool and many other amenities not always available in a rental model. Our newest option in Independent Living is our "Sea Level" apartments, starting at $2,100 a month for a studio.

WALLINGFORD

Set high on a hill overlooking Wallingford and Cheshire, **Masonicare at Ashlar Village** is a "Life Plan" / Continuing Care Retirement Community. This nationally accredited community on 168-wooded acres offers an array of one-, two- and even three-bedroom apartments (248 in all), cottages (72) and villas (40), with the added bonus of on-campus wellness and healthcare. In addition to Independent Living, our community includes a building dedicated to Assisted Living known as Pond Ridge and a Memory Care neighborhood called The Argonauta.

For more information, please call the Masonicare HelpLine at 888-679-9997 or visit our website, www.masonicare.org

MASONICARE AT MYSTIC

MASONICARE AT CHESTER VILLAGE

Masonicare

Discover Choice in Senior Living

Residential living at Masonicare is all about lifestyle and, especially, choices. With three communities in the state, we can offer Connecticut seniors a range of accommodations, amenities and price-points. With so many options, we're sure to have something to interest you!

Masonicare at Chester Village

"It has added another dimension to my life."

An independent living "Life Plan" community on 26 beautiful acres in charming Chester, nestled in the heart of the Connecticut River Valley.

Masonicare at Mystic

"It felt like home the minute I moved in."

A rental community on 18 acres with the Mystic Aquarium and Mystic Seaport nearby and a protected nature preserve next door. Independent Living, Assisted Living and Memory Care.

Masonicare at Ashlar Village

"We chose it because everyone was so friendly."

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Call the Masonicare HelpLine at 888-679-9997 to learn more or visit us at www.masonicare.org.

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One MacDonough Place: It Feels Like Home

One MacDonough Place, owned by Middlesex Hospital, is an assisted living community nestled in the heart of Middletown. Located within walking distance of downtown Middletown's many shops and restaurants, One MacDonough Place residents are active members of the greater community, and with its proximity to Middlesex Hospital, emergency care is literally right next door.

Many residents say One MacDonough Place feels like home—and for good reason. The community's apartments are spacious and clean, and there is a living room and a country kitchen. Staff and other residents are courteous and friendly, and the aroma of freshly baked cookies often tempts guests and residents alike.

At One MacDonough Place, residents are able to come and go as they please, while benefiting from three meals a day, on-site care, transportation to doctors' appointments and their pick of fun activities. Physical activities, such as Tai Chi and strength conditioning, and art activities, such as painting and poetry, are offered. Residents also participate in activities like gardening, competitive scrabble games, bingo, bus trips and book clubs.

One MacDonough Place knows moving to an assisted living community is not an easy decision, and it is a discussion that is often put off until there is an immediate problem. People are currently moving into assisted living later in life—when they have more medical problems and need more assistance. As such, residents may miss out on the many opportunities that come with assisted living and limit their living options. Consider making the move early so that you can truly benefit!

How do you know if you, or a loved one, should consider assisted living? Weight loss, a change in personal appearance, a change in the home environment and missing medical appointments can all be indicators. Not taking medications correctly, a change in personality, not paying the bills, car accidents, frequent falls and frequent trips to the Hospital or Emergency Department can also be signs, as is caregiver burnout.

As you notice some of these signs, start having the conversation about assisted living. The sooner you start the conversation, the sooner you can move forward in the process.

One MacDonough Place offers studio, one-bedroom and two-bedroom apartments and has staff available 24 hours a day, seven days a week. Both short-and long-term stays are available. For more information, visit onemacdonoughplace.org or call 860-358-5802.

THE SMARTER CHOICE FOR HEALTHY LIVING

An Assisted Living Community Backed by Middlesex Health

One MacDonough Place is more than assisted living. It is a community of engaged residents living their best life, a healthy one.

From exercise classes, meditation, reflexology, poetry workshops, art classes and gardening groups to rosary and prayer groups and non-denominational services, One MacDonough Place has something to keep your mind, body and spirit healthy.

For more information or to schedule a tour, call **860-358-5802** or visit **OneMacDonoughPlace.org**.

One MacDonough Place

A Residential Assisted Living Community

The Priority Waiting List – Your Front Door to Duncaster

Life in a retirement community doesn't necessarily mean a retiring lifestyle. At Duncaster, located in Bloomfield, Connecticut, everyone enjoys an array of amenities and activities, keeping their busy lifestyles without the worry of having to maintain houses.

However, according to Nancy Sproat of the Duncaster Marketing Department, many current residents made their plans long before they moved to Duncaster.

"Our Priority Waiting List is your front door for Duncaster. People who choose to get on the List are usually pre-planning," explains Sproat. "In fact, the best time to join is a few years before you're planning to put your house or condo on the market. You can use the time you spend on the List putting your ducks in a row for the future."

Sproat invites everyone who is interested to call 860-380-5124 to schedule their complimentary tours and explore Duncaster, to determine whether it is right for them.

"You'll find a wide range of options, including one-bedroom apartment homes, or larger options with multiple bedrooms, bathrooms or a home office," she says. "Getting on the List is the way to start building the future you want for yourself. There is no obligation or risk – the only risk is waiting to act after something happens that eliminates choices."

Declare your independence.

Set your own pace—whether you're retired or working—and enjoy all the amenities and services you could ever want. And if the time ever comes when you need assistance with daily living, levels of care are available right on campus.

Call 860-380-5006 to schedule your complimentary lunch and tour.

Duncaster
Boutique Community Living

Duncaster.org | 40 Loeffler Road, Bloomfield, CT

When Your Aging Parent Needs Assistance

Talking with your aging parents and loved ones when they need assistance is often not an easy thing to do. Each family is unique; each set of circumstances is unique. But there are common threads with many. First, the aging person of concern needs to be considered for their capacity to make decisions. An individual's decisional capacity is based on their ability to:

- Understand relevant information
- Process the available information
- Personalize the context in which the decisions being made
- State their preference

Often times, families step in when they realize their aging loved ones needs hands on care. This would include help with meals (preparation, cooking, shopping); medications; safety issues (falls) and socialization (depression and isolation). Many families struggle knowing when it's time to reach out for help. Here are some questions to help determine this:

- **Emergency:** Would your loved one be able to get help in an emergency?
- **Risk:** Is your loved one at risk for being taken advantage of? *(financially, discussing private information, health, personal possessions)?*
- **Your Life:** Is the amount of care you are doing interfering with your quality of life? Are you resentful of the time? Are you missing opportunities that you don't want to miss out on?

Families often face real obstacles when dealing with an aging parent. Common obstacles to having the conversation and to the acceptance of care often include:

- Not starting the conversation early enough
- Family members not being on the same page
- Thinking too far ahead and not focusing on the here and now
- Having a factual conversation when that might be difficult for the aging person to understand

Get to Know
MAPLEWOOD

With unrivaled services and amenities, Maplewood Senior Living communities provide assisted living and memory care options to area seniors. From a dedicated, highly trained team of associates to social and cultural events, 24/7 on-site licensed nurses and gourmet, farm-to-table dining, our communities cater to your unique lifestyle.

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10/18

Maureen McGovern

10/3

Leo Kottke

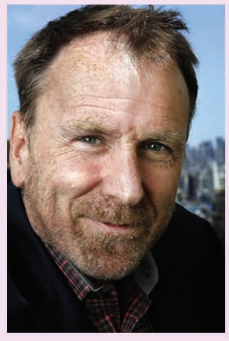
8/9

Joan Osborne

11/17

Ana Gasteyer

9/15



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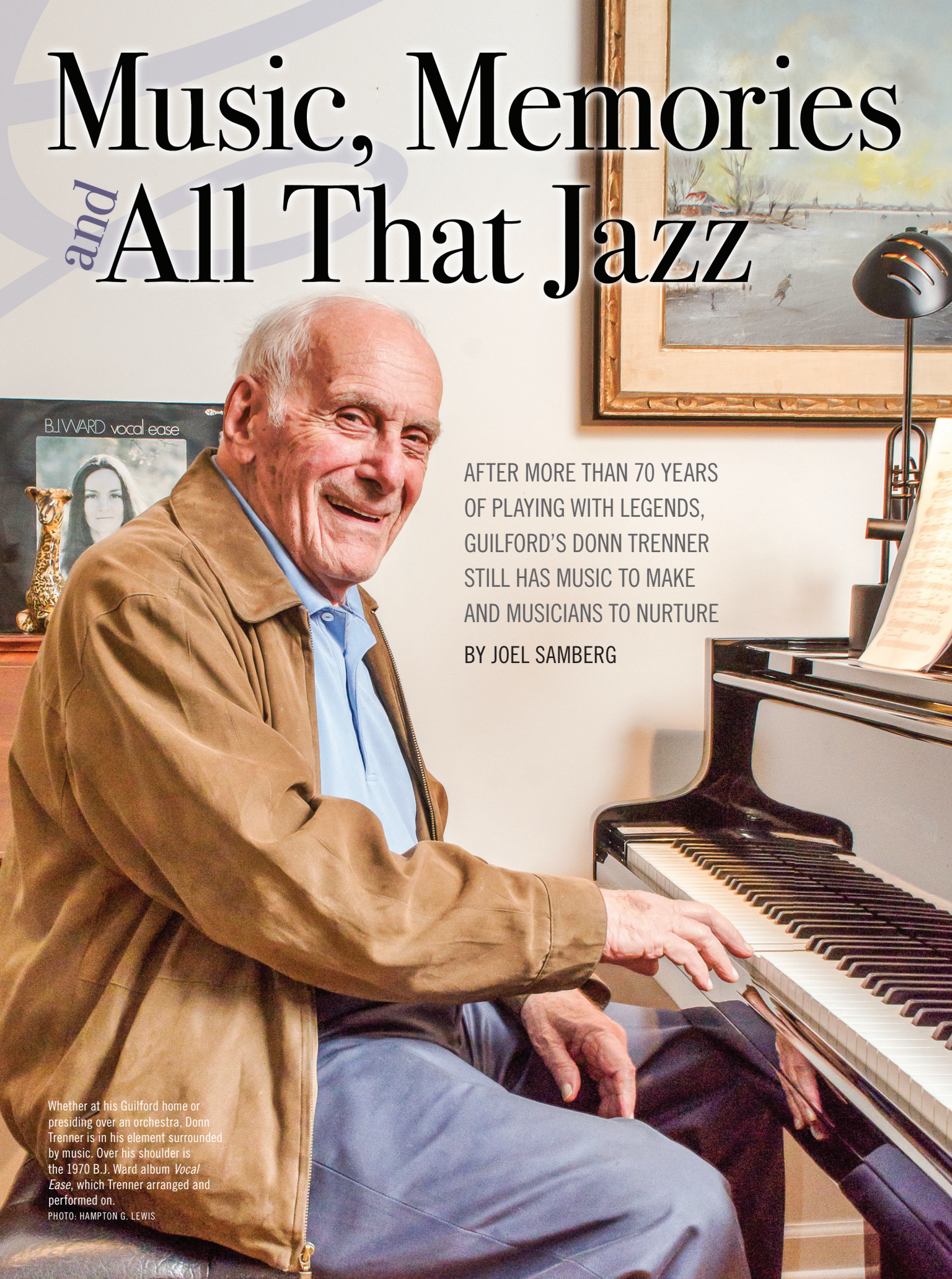
Music, Memories *and* All That Jazz

AFTER MORE THAN 70 YEARS OF PLAYING WITH LEGENDS, GUILFORD'S DONN TRENNER STILL HAS MUSIC TO MAKE AND MUSICIANS TO NURTURE

BY JOEL SAMBERG



Whether at his Guilford home or presiding over an orchestra, Donn Trenner is in his element surrounded by music. Over his shoulder is the 1970 B.J. Ward album *Vocal Ease*, which Trenner arranged and performed on.
PHOTO: HAMPTON G. LEWIS

Donn Trenner never sought fame. He claims to be disinterested in the spotlight.

Seems a little odd, considering the 92-year-old New Haven native's busy life as a piano accompanist, jazz arranger and big band conductor spans seven decades; that it includes working with Ann-Margret, Shirley MacLaine, Bob Hope, Nancy Wilson, Lena Horn, José Feliciano, Vikki Carr and dozens of other showbiz luminaries; that he appears on more than 100 albums and CDs; and that he's been on television hundreds of times, including several years as bandleader and pianist for the daily *Steve Allen Show* in the early 1960s.

So why the touch of modesty?

For one thing, he was born that way. But more to the point, it's part of his modus operandi: his goal is to give other musicians, particularly singers, the focus he knows they deserve and wants them to have.

"One of the things I enjoy more than many pianists is the art of accompanying," Trenner says from his home in Guilford. "I am an accompanist first and foremost. I don't want to be out front. I'd much rather embellish a singer. That's very important to me."

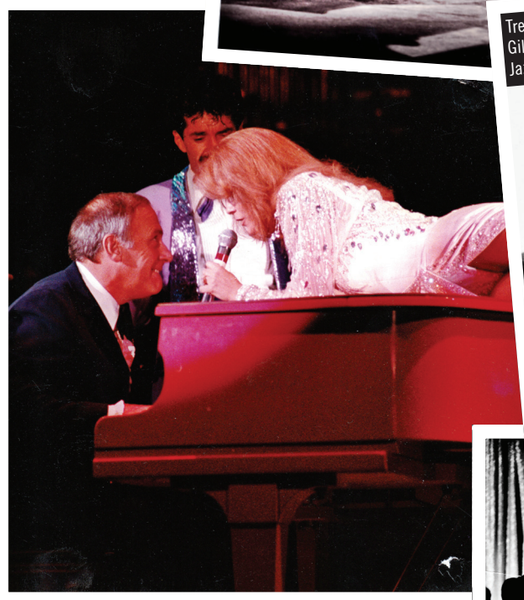
And it's been very important — you might say instrumental — to people like Ann-Margret, for whom Trenner served as musical director for 18 years. Asked to provide a publicity blurb a few years back, the singer and actress wrote: "Donn Trenner always made me feel so safe and secure as a performer. I would stand on stage, he would lift his baton, the music would begin, and I was home."

"He listens to the story of a song, to the words," echoes Sue Raney, a singer with whom Trenner has worked several times. "There's something in his harmonics, in his chords, that's so much fuller than that of most accompanists."

Raney's first album, *When Your Lover is Gone*, was produced in 1957 when she was just 17, and she later appeared on *The Dean Martin Show*, *The Tonight Show Starring Johnny Carson*, and in Las Vegas with Don Rickles and Bob Newhart. "It's the way Donn puts his fingers on the notes," the accomplished vocalist says.

Singers like Ann-Margret, Raney and dozens of others feel at home whenever Trenner is behind the keyboard simply because that's where *he* always feels most at home. The result of that mutual comfort has been both the backbone and the heartbeat behind hundreds of performances of thousands of songs over the course of more than 70 years.

Front, from left, Steve Allen, Trenner and André Previn on *The Steve Allen Show*, circa 1961-65. On guitar is Herb Ellis. **Below:** Trenner and Ann-Margret in Atlantic City in 1983.



Trenner with Dizzy Gillespie at the Stockholm Jazz Festival in 1980.

Trenner and singer Nancy Wilson, circa 1968.

Credit New Haven, if you'd like — at least a little bit. After all, it's the birthplace of bandleaders Buddy Morrow and Artie Shaw, singer-songwriter Michael Bolton, film composer Alfred Newman, and pop superstars Richard and Karen Carpenter. Trenner, born in 1927, was an only child who began piano lessons at a young age, concentrating (as do most new students) on classical music. "But by the time I was 12 I became interested in the orchestra," he says. "I used to go to high school on a trolley car, and I would see Captain Glenn Miller walking from the Taft Hotel over to where the band was stationed." This was in 1943 when Miller, by then one of the most famous bandleaders in the country, was directing a 50-member orchestra as part of the Army Specialists Corps. Young Trenner, just 16 at the time, was already devoted to music but became further enamored seeing how Miller was using it to help build American morale during the war.

"Someone told me that if I wrote a chart in Glenn Miller's style, I might get him to rehearse it with his orchestra," Trenner recalls. "So I arranged 'I'm in the Mood for Love,' and the Miller band rehearsed it in my high school!" It was a thrill he never forgot, and never will.

Once he started to establish himself as a pianist of consummate skill and professionalism, Trenner began working with such big band icons as Charlie Barnet and Les Brown, and performed alongside an impressive roster of jazz greats like Charlie Parker, Stan Getz and Gerry Mulligan. Later on he served as Bob Hope's personal accompanist for seven years, was the musical director for six of Hope's International Christmas Tours, was nominated for an Emmy Award for his musical direction of the Shirley MacLaine television special *Gypsy in My Soul*, and worked several times at the famed John F. Kennedy Center for the Performing Arts in Washington, D.C. One time it was for Jimmy Carter's presidential inauguration and another for Bob Hope's 75th birthday celebration.

It wasn't the only place in Washington he worked: Trenner was the musical director for an event at the White House during Gerald Ford's administration when the Shah of Iran had personally requested a performance by Ann-Margret.

That's certainly not the full list of his accomplishments, but it's exhausting enough. Not for Trenner, though, since the word *exhausting* seems not to be in his vocabulary. Over the years he has worked with hundreds of long-time veterans and relative newcomers alike. Reputation or prominence play no part in his decision to work with a musician. It's all about the music and his zeal in helping to nurture it and spread it among the people.

"He's done more than anyone I know," says vocalist and trumpeter Rob Zappulla, a Kensington native who spent nearly a decade with the Tommy Dorsey Orchestra under the direction of Morrow. Several years ago, before he became acquainted with Trenner, Zappulla worked up the courage to ask him to play the piano for him during a Frank Sinatra tribute concert to be televised on the Cox cable network. He knew of Trenner's sterling reputation, but had no clue as to his schedule or new project objectives. "Sometimes you ask people to play for you and you don't know if they'll accept. But Donn accepted and we hit it off. He's just a wonderful person. I ended up having the greatest pianist. The guy should have a monument put up to him — a monument without an ego."

Trenner chose to return to Connecticut in 1996 after a few years in California not just because of roots, but because branching out regionally gives him plenty of joy, and no lack of opportunities. He didn't opt for the northwest or southwest corners of the state, either, where hopping into the city for performances or meetings is quick and easy. His Guilford home is a 90-mile journey to Midtown. Other New Haven musical greats relocated elsewhere, either for the weather or proximity to the television industry and top-line recording studios. Morrow spent his later years in Florida; Shaw lived in a suburb of Los Angeles, as does Richard Carpenter today, and countless professional musicians stick close to Manhattan. But Trenner's heart is more New England than New York; it's where he has family and plenty of friends. His girlfriend, he says, is his former wife. (Her name is Carmen, and as Trenner likes to say, "I've always wanted my own opera.") He also has a 26-year-old daughter who is studying to be an audio engineer.

He has students here, too, though he keeps the list small at only about a half-dozen, both instrumentalists and singers,

Trenner with Jerry Lewis at the St. Louis Variety Club Telethon in 1990.

HISTORICAL PHOTOS COURTESY OF DONN TRENNER

Trenner with actress and singer Rose Marie in Sydney, Australia, in the early 1970s.

Trenner, right, with Shirley MacLaine and drummer Tommy Duckworth in 1976. MacLaine's note reads: *To Darling Donn ... For making the three of us one! Forever bound with love, understanding and indispensability ... Little I, I Love You* ("Little I" — short for "Little Iodine," a bratty comic strip character — was Trenner's nickname for MacLaine).

and keeps the scheduling loose so that they can come whenever they feel they need to.

Trenner often performs these days in venues decidedly smaller than the Kennedy Center or the White House — and not surprisingly, that makes no difference to him at all. He's played at the Buttonwood Tree Performing Arts & Cultural Center in Middletown in support of vocalist Karen Frisk, at the Avon Public Library to kick off one of its winter concert series, and at several other regional spots large and small.

And if all that's not enough for a musical nonagenarian, he is also on the faculty of a summer jazz camp in Woodstock, Vermont. "It's a week of intensive studies with a wonderful group of teachers, and I am honored to be one of them," he says proudly. In fact, when asked to name the highlights of his long career, without missing a beat he says that the Woodstock engagement is at the top of the list.

Would he trade it all for another shot on national TV? Probably not on a permanent basis, but neither would he completely disregard the notion. "It would depend on the gig. I'd have to know what it is, how many nights a week, if it's permanent or a one-time special. I'm interested in just about anything that can enhance what I do," he says — by which he means supporting other musicians, regardless of where the spotlight is or on whom it's shining.

It is quite likely, though, that not accepting a nightly job on TV would be a fairly easy decision to make simply because it would interrupt what has become Trenner's musical signature in central Connecticut: his leadership of the Hartford Jazz Orchestra every Monday night at the Arch Street Tavern.

Trenner at his usual Monday night spot: behind the piano at Hartford's Arch Street Tavern. PHOTO: HAMPTON G. LEWIS

Trenner took over the orchestra in 2000 after the passing of acclaimed arranger and bandleader Charles "Chic" Cicchetti (a Waterbury native), whose musical charts he uses exclusively. The sidewalks around Arch Street may be mostly empty on a typical Monday night, but inside you'll find a capacity crowd of a few dozen patrons listening to the orchestra while bartenders work the bar and waitresses work the floor. The band includes 16 professional musicians, as young as 34 and as seasoned as 76, playing two sets of songs from big band charts to Broadway tunes to jazz standards and other genres in between. Built in 1895 as the Hartford Brick Carriage Factory, the tavern's old-fashioned lighting fixtures hanging from the exposed wooden ceiling beams provide a nice antidote to the stresses of modern life — not to mention from all the intrusive construction in the area.

But more than that, there's the music. From "You'll Never Know" and "Try to Remember," to "Nobody's Perfect" and "Satin Doll," the repertoire envelops the place in equal doses of contemporary energy and nostalgia. Often there's a vocalist for part of the show, such as Hartford native Nicole Pasternack or the Sinatra tribute veteran Zappulla.

"I look forward to his introductions," says Zappulla, referring to Trenner's solo pre-show ivory tinkling. "He opens the night that way, and it knocks me out every time."

Ironically, despite the consistent crowd, the Hartford Jazz Orchestra is not well known outside of the club, and certainly not statewide or nationally. Their regular gig at Arch Street is not particularly well publicized. That seems almost criminal given the skill of the band and the reputation of the man who keeps the beat every Monday night.

Does he need to let go of a little modesty in order to help spread the word? There may actually be reason to believe that in the last few years there has been a modest reduction in that regard. For years Trenner avoided pleas to write a book about his life and career, but finally acquiesced. *Leave it to Me: My Life in Music* (written with Tim Atherton) was published in 2015. Plus, these days he is certainly not shy about sharing his closeness with some of the superstars with whom he has worked over the years. "On Christmas Day I called everybody I could think of," he recently boasted. "I called Ann-Margret and spoke to her. I called Shirley MacLaine and spoke to her. I called Nancy Wilson and spoke to her."

All this bodes well for helping to amplify the publicity for who Trenner is and what he does. That's important because Trenner's career is not just one for the musical history books. It's also for the benefit of today's discriminating audiences. Indeed, his calendar is full. In fact, there may be a very good reason why, on any given night at the Arch Street Tavern, you may hear the 92-year-old virtuoso conducting "The Best Is Yet to Come."

The Reviews Are In

NO ONE KNOWS TRENNER BETTER THAN THE PEOPLE WITH WHOM HE'S WORKED. AND THAT NARROWS IT DOWN TO, WELL, AT LEAST A THOUSAND!

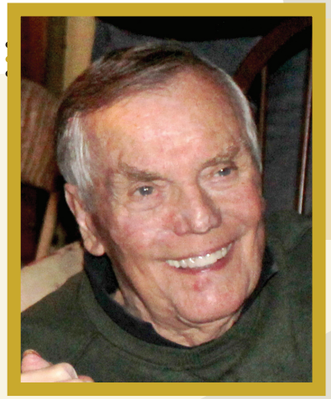
Over his seven-decade career, Trenner has worked with the famous, the up-and-coming, local pros, and students just starting out on their quest to make music a major part of their lives. Ask any one of them and they'll tell you that they are richer as musicians for knowing Trenner. Here are just a handful of verses:

"I only wish that over the course of my career I could have been graced with his amazing talent even more."

– Professional recording artist, teacher and vocal coach Sue Raney

"Donn continues to give me enormous confidence and support to be the musician I want to be. With him, striving for that kind of perfection is not a chore, but a joy."

– Dave Stangarone, flugelhorn and trumpet player for the Hartford Jazz Orchestra



"As a vocalist I have worked with numerous musical directors over the years, and there is no one better than my good friend Donn Trenner."

– Singer, actor and TV host Peter Marshall, in Trenner's biography, *Leave It to Me: My Life in Music*

"I was lucky enough to inherit Donn for a two-week run on Steve Allen's show while Steve was on vacation, and it was a thrill I will never forget."

– TV talk show host Regis Philbin, from *Leave It to Me: My Life in Music*

"When you're at a venue where he's playing or conducting, magic happens when you walk in pretty much just because of him."

– Vocalist and Sinatra tribute artist Rob Zappulla

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Catch a Rising Star

MANY OF TODAY'S TOP WOMEN PLAYERS BEGAN THEIR ASCENTS IN NEW HAVEN

New Haven's WTA tournament has a history of bringing established stars to Yale, from Steffi Graf in the first year through Venus Williams, Jennifer Capriati and Lindsay Davenport. Petra Kvitova, a three-time winner, was No. 5 in the world when she captured her first title in 2012.

But while the tournament has continued to attract top-ranked players, New Haven has also become a launching pad for lesser-known names. Scan the top of the WTA rankings prior to Wimbledon and the names have a history in Connecticut.

1 • SIMONA HALEP

Then: Unseeded and ranked 23rd in the world, Halep marched to the 2013 New Haven Open title with victories over four-time winner Caroline Wozniacki in the semifinals and defending champion Petra Kvitova in the final. It was the Romanian's first premier-level title and propelled her to No. 11 in the world rankings by the end of the year.
Now: Halep rose to No. 1 in the world in October 2017 and remained there as she won the French Open earlier this year.

2 • CAROLINE WOZNIACKI

Then: The 18-year-old Wozniacki was No. 22 in the world and unseeded in the tournament when the Dane upset three seeded players for the 2008 title. Wozniacki beat No. 1 seed and World No. 11 Anna Chakvetadze in the final for her first of four consecutive titles in New Haven. She reached No. 1 in the world rankings in October 2010.
Now: She won her first Grand Slam event with an Australian Open title in January and returned to No. 1, but has been No. 2 since February.

3 • GARBINE MUGURUZA

Then: Ranked 96th in the world when she first came to New Haven in 2012, Muguruza won two matches to reach the semifinals. The Spaniard retired in the second set of her match with Natalie Gibbs and did not return to New Haven in 2013. But as the 26th-ranked player in the world in 2014, she made another quarterfinal run as she upset seventh seed Sara Errani and she broke into the top 10 in 2015.
Now: Since becoming a top-ranked player in 2015, Muguruza has won the French Open (2016) and Wimbledon (2017). She was No. 1 in the world last fall and has been No. 3 most of this year.

SIMONA HALEP

SLOANE STEPHENS

CAROLINE WOZNIACKI

4 • SLOANE STEPHENS

Then: Considered a rising American star in 2011, Stephens was ranked 110th in the world as an 18-year-old when she played her first matches in New Haven. She managed to advance to the quarterfinals, losing to No. 5 seed Vera Dushevina. Two years later, she was ranked 17th when she made another quarterfinal run before losing to Wozniacki.
Now: After winning the U.S. Open last year, Stephens finished 2017 at No. 13 after recovering from a foot injury that hindered her early in the year. She cracked the top 10 earlier this year and climbed to No. 4.

5 • ELINA SVITOLINA

Then: In her fourth appearance in New Haven, Svitolina was ranked 23rd in 2016. The 21-year-old Ukrainian marched through four victories to reach the final, losing to top-seeded Agnieszka Radwanska in straight sets. But her run in New Haven sparked a climb in the rankings, as she finished 2016 at No. 14.
Now: Svitolina would reach No. 3 in 2017 and began this year at No. 6. But she's been in the top 5 most of the year, and was ranked third for three weeks in February.

6 • CAROLINA GARCIA

Then: Garcia won two matches in New Haven in 2013 and made it out of the qualifiers in 2014, losing to Barbora Strycova in the round of 16. Ranked 36th in 2015, the Frenchwoman won two matches to reach the quarterfinals. She lost to Wozniacki in two sets.
Now: Garcia became a top 10 player last year and reached a career-high No. 6 in June. She has been in the top 10 all of this year.

LABOR OF LOVE

THE HEART AND SOUL OF CONNECTICUT'S PRO TENNIS TOURNAMENT FOR MORE THAN TWO DECADES, ANNE WORCESTER HAS GROWN INTO NEW HAVEN'S PROMOTIONAL POWERHOUSE

STORY BY PAUL DOYLE • PHOTOS BY PETER HVIZDAK

Anne Worcester, director of the Connecticut Open, has had a larger-than-life impact on the tennis tournament and the city of New Haven.

There were no expectations and no distant plans as Anne Worcester embarked on a new job in 1998.

The mother of a newborn girl and 2½-year-old boy, fresh off four years as head of the Women's Tennis Association, Worcester's life was shifting. The high pressure and high profile of running an international professional sports organization was replaced by diapers, strollers and pacifiers — Worcester's mind was very much fixed on life with her young New Canaan family.

The infant women's tennis tournament up the road in New Haven? This was Worcester's baby, for sure, but there were two other babies demanding her attention.

"My family was my priority," Worcester says. Yet there she sat in the conference room at the Connecticut Tennis Center at Yale earlier this summer, contemplating the 2018 Connecticut Open with 20 tournaments behind her, a son out of college and a daughter at Syracuse University. She's been running Connecticut's professional tennis tournament for two decades while evolving into one of New Haven's most vocal cheerleaders.

All three of her babies are grown, and somehow a job that began as little more than a professional pit stop before the next big career move became very much part of Worcester's legacy.

Expectations, be damned.

"It has been like a third child," Worcester says. "This has really fulfilled me at important levels and has allowed me to focus on my family, too. … It's been amazing."

The 2018 tournament, which begins Aug. 17 at the Connecticut Tennis Center, is a sharp contrast to the 1997 Pilot Pen won by Steffi Graf, one of the legends of the sport. Worcester was selling tennis that first year, but the tournament is now promoted as a "can't miss" social event — food trucks, beer festival, off-court entertainment, vendors and men's Legends matches all wrapped around high-level women's professional tennis.

What is the same over 20 years: Worcester, still marketing her event with gusto. She has run a tournament that benefited from true star power — winners including Graf, Venus Williams, Lindsay Davenport, Jennifer Capriati, Caroline Wozniacki — and one that experienced a boost from a men's tournament won by Fairfield's James Blake, a crowd favorite.

These days, the top women's players outside Serena Williams don't carry the same level of name recognition. No matter the quality of the field, Worcester is left promoting so much more than tennis.

"You can have five of the top 10 players and people will say I've never heard of them," Worcester says. "That's the biggest challenge."

Above: Worcester on Stadium Court at the Connecticut Tennis Center.

Left: Worcester, fourth from left, and Karen Elyse, the tournament's director of sponsor services, in a meeting at the Connecticut Tennis Center to finalize a new sponsorship with Stewart's All American Corp., which has restaurants in West Haven and Trumbull.

The shift in women's tennis was just the most recent speed bump for the tournament. Pilot Pen ended its sponsorship after the 2009 event, leading to a four-year run without a title sponsor and with a new name — the New Haven Open.

The tournament was nearly sold and moved to North Carolina in 2013 before the state paid $618,000 to retain and rebrand it as the Connecticut Open — after Worcester spent months convincing Gov. Dannel P. Malloy and his staff that the event had many benefits for the state.

"We started the dialogue and all of a sudden they were very aware [of the tournament]," Worcester says. "We had those relationships."

Worcester's ability to cultivate relationships, whether with players, politicians or sponsors, has been a key ingredient to the tournament's survival. She was at the Super Bowl with her husband Tom in 1999 when she chatted with Anheuser-Busch executive Tony Ponturo, who was interested in the growing world of women's tennis.

Ponturo set up a meeting with Worcester back in New York. Worcester met Ponturo and his associates at the Four Seasons Restaurant, chatting about sponsorship possibilities over lunch. The table was hardly cleared before they struck a deal. Michelob Ultra would be a presenting sponsor, a partnership that would last 10 years.

"To her credit, I really agreed to sponsor the event without ever seeing the event," Ponturo says. "I just was impressed with her over this lunch in New York. How she talked, how she presented herself, how she presented the tournament. She really was the image extension of the tournament and represented the tournament."

Ponturo knew the CliffsNotes description: New Haven, Yale, CBS, elite players competing the week before the U.S. Open. When he visited the site, he was impressed by how the tournament was operating, and how Worcester and her staff valued his company's sponsorship.

But his decision, his willingness to make a deal, was tied to the tournament director.

"There were quality notes that gave me confidence, but I was really buying into her professionalism more than anything else," Ponturo says. "She never gave the impression of, what can I do to just get some money from a sponsor? She was really selling the qualities of the event and how it would match up with what we were trying to do. She was asking questions like, why are you interested in tennis? What are the brand equities of the Michelob family? Why would this be important and what do you look for in sponsorships? She was trying to understand us and also provide the attributes of the event."

Many of those same qualities led to Worcester's role as an advocate for New Haven and the state of Connecticut. The Duke graduate and Long Island native knew little about New Haven or the region north of Fairfield County before taking over the tournament, but she fell in love with the attributes of the city.

Since 2005 Worcester has served as chief marketing officer for Market New Haven, a promotional partnership of the city and its business community, and the tournament's marketing staff acts as the organization's staff. It all began when Worcester staged a downtown event with Maria Sharapova in 2004 and was searching for a city logo.

It was apparent New Haven had no clear marketing plan. If there's one thing Worcester can do, it is market — whether it's a tennis tournament or a New England city.

"Anne has, from the first time we met, seemed to me to have the energy of a force of nature," says Bruce Alexander, Yale's recently retired vice president for New Haven and state affairs and campus development, and a member of the Market New Haven Board of Directors. "Market New Haven was struggling to find someone who could manage the effort to market and promote the city, and by observing Anne run the tennis event we saw she had the talent to do that."

The role at Market New Haven has turned the tournament into the city's front porch. And it's Worcester opening the front door to greet the world.

"Anne has successfully led Market New Haven's efforts to tell the world about New Haven`s remarkable renaissance as a center for dining and shopping, entertainment and culture, living and working," Alexander says.

It's part of the evolution of a woman who was just 34 when she became chief executive officer of the WTA, as well as the first woman and the youngest person to run a professional sports organization. It was an all-consuming job requiring 24/7 attention as she presided over events all over the world.

By the end of 1997, she was leaving the job and looking at professional options.

This was at the dawn of the WNBA and in the afterglow of the 1996 Olympics, when women's sports was very much viewed as a growth industry. With her experience and savvy, Worcester was in demand.

Yet she was committed to her children, Tommy and Victoria. Mike Davies and Butch Buchholz approached her about helping with their Pilot Pen men's tournament in New Haven, but she had an idea.

"Why not try a women's event?" she says. "Look at UConn basketball. This state loves its women's sports. … I said to Butch, if you can bring women's tennis to Connecticut, I will come and help."

There happened to be an available women's event. The tournament that had been in San Antonio, Vermont and Georgia was there for the taking, so Pilot Pen became a men's and women's event.

And Worcester was on board.

Graf won the first Pilot Pen women's tournament in 1998 and Worcester was off and running. She managed to lure Venus Williams, the game's budding star, to New Haven after visiting Venus and sister Serena in Florida.

Venus would win the event four consecutive years. The men's tournament was gone after 1998, but Worcester's women's event became a showcase for the best players in world. A week before the U.S. Open, a who's who of the sport flooded New Haven: Williams, Davenport, Capriati, Monica Seles, Kim Clijsters, Justine Henin.

These were the halcyon days of women's tennis, and Worcester, just a few years removed from her WTA perch, had a star-studded Rolodex.

"When I left [the WTA], many of the top 10 were on a first-name basis with the world," Worcester says. "Lindsay, Monica, Jennifer, Venus, Serena, Steffi … We had a very strong field. People said the week before the U.S. Open, you'll never get top players. I just went out and talked to agents and players, let them know I was here."

Graf's victory ended her 15-month title drought, news that spread the words "New Haven" all over the world.

Williams wasn't just a star, she was the sport's next generation. Attendance grew and there was soon a buzz around the event, with 11,500 in the Connecticut Tennis Center for a 2001 semifinal match between Williams and Capriati.

"Two young Americans, battling it out in New Haven, Connecticut, on the eve of the U.S. Open," Worcester says. "It was front-page news."

Attendance and revenue have fluctuated over the years, yet the tournament has survived by adapting. And many in the industry have wondered why Worcester stayed when there were so many options available. Headhunters have approached Worcester with jobs inside and outside of tennis. Worcester, whose husband is the New York-based head of music partnerships for Creative Artists Agency, has pondered a professional life away from the tournament, but she has always relished the flexibility of her position.

That was crucial as she raised two hearing-impaired children. Both Tommy

and Victoria were diagnosed with the congenital condition vestibular aqueduct syndrome, which results in hearing loss. Tommy was diagnosed at 4, early enough to manage his hearing loss with the use of hearing aids. Victoria lost her hearing in one ear when she bumped her head at age 3 and she eventually needed cochlear implants.

"It's been a long journey with both of them," Worcester says. "But I think they are stronger for it. They can handle anything."

Tommy graduated from Wake Forest, and Victoria is at Syracuse. The parenting road was challenging, with visits to doctors in New York and extra time with teachers and school administrators. So when folks wonder why the woman who ran the WTA would remain as tournament director of an event in New Haven, consider the lives of Tommy and Victoria.

"In addition to their regular education there was a whole other layer of special education," Worcester says. "As much as a lot of the opportunities that came my way were interesting, I continued to know what my priorities were. I could not miss a teacher's conference or a speech and language conference or a teacher of the hearing impaired conference. I needed the flexibility. So the combination of loving what I'm doing and really needing flexibility to be able to work from anywhere around my kids and around my family, it was just always the right thing."

At 57, Worcester remains a ball of energy. A cancer survivor — she was diagnosed with breast cancer in 2011 — she is healthy and happy and still loving her job.

But is there another act ahead of her? Her third baby, under the stewardship of the state, is operating as a not-for-profit 501(c)3 charitable organization, raising more than $4,600 for eight nonprofits last year along with $10,000 for breast cancer research at Smilow Cancer Hospital at Yale New Haven Health.

Tennis, the whole of Worcester's professional identity when she left the WTA, is just a slice of what occupies her focus these days. There's so much that fuels her, from marketing New Haven to raising money for charities to building a weeklong festival around a tennis tournament.

"This job has never gotten boring," Worcester says. "My role here is very much sponsorship, revenue generation, building of player field and public relations. … I really enjoy those things. When the time comes that I'm not enjoying those things or I have to do something that I don't enjoy, I might have a look at something else. But I get a lot of joy with how this tournament is a vehicle to do so much good and how this tournament fulfills its nonprofit mission. … That's why I'm here. I'm not here just to run a tennis tournament."

SWEET SPOTS

ANNE WORCESTER'S TOP MOMENTS IN NEW HAVEN TENNIS HISTORY

Ask Anne Worcester to recount the history of New Haven's WTA tournament and the names are served in rapid fire, one after another: Steffi Graf, Venus Williams, James Blake, Caroline Wozniacki, Petra Kvitova, and on and on and on. The tournament director breezily links events and years when piecing together the survival of the event.

So what are the 10 stories that define the tournament? Let Worcester walk us through, starting at the start.

DEBUT WITH STEFFI

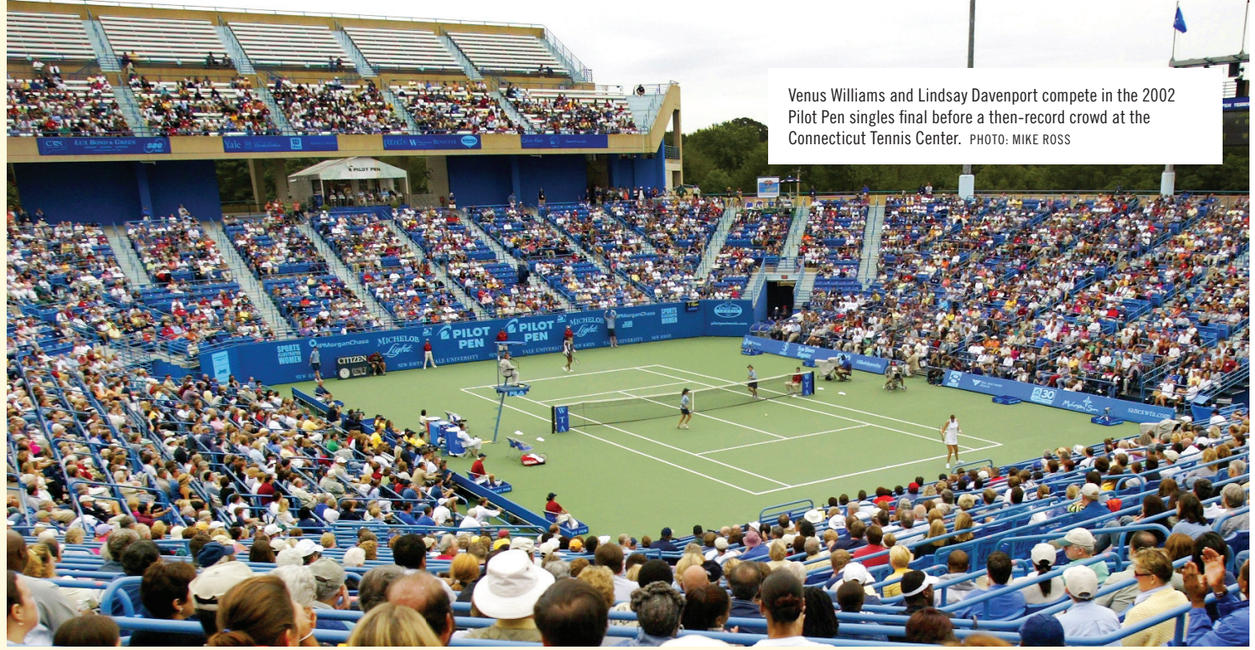
The inaugural WTA event gained some significant star power when Steffi Graf requested a late wild card into the 1997 Pilot Pen. Graf breezed through the tournament without dropping a set en route to her first victory in 15 months. The win garnered attention all over the world and made the announcement that New Haven, Connecticut, was home to a women's professional tennis event. "She basically put us on the map," Worcester says.

THE VENUS ERA

Worcester's first crack at recruiting players led her to Florida, where she visited Venus and Serena Williams in the fall of 1998. She met with the young sisters and made a pitch. That Halloween, she got word Venus was committing. That turned out to be a defining day for the tournament, as Venus won the Pilot Pen four years in a row. "Two of those years, she went on to win the U.S. Open," Worcester says. "And that was while she was the face of the Pilot Pen."

JENNIFER vs. VENUS

This was perhaps the most memorable match in tournament history. In 2001, Venus Williams advanced past Justine Henin in the quarterfinals to face Jennifer Capriati in the Friday night semifinal match. It was the two-time defending champion and No. 4 player in the world against another American star. The Connecticut Tennis Center was packed, as 11,500 turned out to see Williams prevail. Worcester still has a framed picture of the front page of the *New Haven Register* in her home office. "A gorgeous evening shot of the Connecticut Tennis Center," she says.



Venus Williams and Lindsay Davenport compete in the 2002 Pilot Pen singles final before a then-record crowd at the Connecticut Tennis Center. PHOTO: MIKE ROSS

MARIA MANIA

In February 2004, a relatively unknown player named Maria Sharapova entered the tournament and later agreed to participate in a July street clinic in downtown New Haven. Her profile had considerably changed by the time she arrived in New Haven — Sharapova, then 17, beat Serena Williams for the Wimbledon title and came to Connecticut as an international star. The tournament dubbed it "Maria Mania" as 1,000 people turned out to see Sharapova just a few days after her Wimbledon victory. Sharapova conducted interviews from New Haven as the Pilot Pen found itself in the spotlight.

DAVENPORT FINALLY WINS

Lindsay Davenport, one of the most affable and likable players on the tour, was a mainstay at the Pilot Pen. But while Venus Williams was the face of the tournament, Davenport was lurking in the shadows. She reached the finals in 1999, 2001, 2002 and 2003, losing each time. She didn't come to New Haven in 2004, but returned in 2005. This time, she was unbeatable. Davenport did not lose a set en route to the title, and one of the tournament's most loyal players — she appeared seven times from 1998-2006 — was champion. "We had a fantastic relationship with Lindsay Davenport," Worcester says. "We were so, so happy that she finally won." And this year, Davenport returns for the Anthem Girls Symposium and will play an exhibition doubles match Aug. 20.

NATIVE SON

Coming off a career-threatening injury and processing the death of his father, James Blake came to New Haven as the 67th-ranked player in the world in 2005. Men's tennis was returning to the venue and the child of Fairfield came with his cheering section, a rowdy contingent known as the "J-Block." As Blake advanced, the J-Block grew. There were T-shirts and banners, and fans who didn't know Blake gravitated to the cheering section. Blake beat six higher-ranked players en route to a title. "That was definitely one of my lucky tournament director stories," Worcester says.

SWEET CAROLINE

In 2008, a rising 18-year-old Danish player won her first WTA event as an unseeded participant. Caroline Wozniacki was magnetic, becoming a fan favorite while gushing about the Yale campus. It was the start of something special. She won four years in a row, made friends with the Yale football team, brought her boyfriend Rory McIlroy to New Haven in 2011, and became the face of the tournament as she rose to No. 1 in the world in October 2010. "That was the Caroline era," Worcester says.

STATE SAVE

With corporate sponsorship drying up, the tournament was set to be sold and moved to Winston-Salem, North Carolina, in 2013. Worcester's first call was to the governor's office, making the case that Connecticut could not afford to lose the event. And the state responded — Connecticut purchased the tournament for $618,000 and the tournament became a nonprofit organization. It was rebranded as the Connecticut Open and Worcester became a state employee. "It was a surreal time," Worcester says. "I'll just never forget the support from the state of Connecticut in keeping this tournament and all the good it does statewide and year-round, here in Connecticut."

PETRA'S SANCTUARY

Petra Kvitova was already a Wimbledon champion and had been the No. 2 player in the world when she won her first title in New Haven in 2012. She would win the Connecticut Open in 2014 and 2015, becoming a dominant player at the event. And all the while, she spoke glowingly about the atmosphere of New Haven. It was the calm setting she needed before the U.S. Open, she said repeatedly. So it was no surprise when Kvitova decided to return to New Haven in 2017, less than a year after surviving a knife attack at the hands of an intruder during a robbery attempt at her home. "She's always been very, very comfortable here," Worcester says. "It just took my breath away that our tournament, in New Haven, Connecticut — after everything that she'd gone through, that our tournament is such a sanctuary for her, that she would enter our tournament. We all felt so honored."

MARTINA, THEN & NOW

When the tournament celebrated its 20th anniversary last year, Worcester brought a legend to New Haven. But Martina Navratilova was no stranger to the event. She played doubles at New Haven in 2000, 2002 and 2004. At age 47, she teamed with Lisa Raymond to reach the finals of the Pilot Pen in 2004. Thirteen years later, she was back for two mixed doubles exhibition matches on stadium court. She was happy to return, she says, because she's an advocate for women's tennis and appreciated the longevity of New Haven's event. "For her to celebrate our special milestone of 20 years was just incredible," Worcester says. "She's a legend." | PAUL DOYLE |

TOURNAMENT HIGHLIGHTS

Music & food trucks

With food, family fun and entertainment all week long, the Connecticut Open hosts a festival-like atmosphere around the grounds, including live music nightly. The food truck lineup includes:

- Bear's Smokehouse BBQ
- Munchies
- Yardbird & Co.
- Caseus Cheese Truck
- Crêpes Choupette
- Lenny & Joe's Fish Tale
- Spuds Your Way
- Tony's Square Donuts
- Naples Pizza

ShopRite Kids Day

Sunday, Aug. 19

- First 1,000 kids receive gift bags
- Magicians, face painting, jugglers, etc.
- Indoor kids' tennis clinic from 10 a.m. to noon for all ages and abilities
- High Performance clinic with Hall of Fame coach Nick Bollettieri from 2-4 p.m. at the IMG Academy Court (pre-registration is suggested at *ctopen.org*)

Lindsay leads opening night

Monday, Aug. 20

Former champion Lindsay Davenport speaks at the Anthem Girls Symposium and participates in an exhibition doubles session after the night singles session.

Legends return

Thursday, Aug. 23

Tommy Haas vs. James Blake

Friday, Aug. 24

Todd Martin vs. John McEnroe (followed by Legends final)

Family Day

Friday, Aug. 24

- *Superhero and Princess Day* — Kids dressed as their favorite characters get in free with a paid adult
- *High School Clinic* — Free tennis clinic and lunch for teenagers
- *Be on TV* — Session features a singles semifinal that airs on ESPN2

Beer fest

More than 30 Connecticut craft breweries will be on hand for the first Beer fest at the Connecticut Open. The event will run from noon to 4 p.m. on Aug. 25, coinciding with the championship matches at the tennis tournament.

Tickets are $40 for beer drinkers ($50 on site the day of the event) and $25 for designated drivers. The ticket is good for unlimited 4-ounce samples, access to food trucks and live music in the upper plaza, and a general admission ticket for middle-tier seating for the singles and doubles final.

Fans who have tickets to the tournament can gain access to the beer festival by purchasing a $25 "Beer Garden extra ticket."

Proceeds from the beer festival will benefit breast cancer research at Smilow Cancer Hospital at Yale New Haven Health. Tickets can be purchased at beerfests.com.

Note: Events schedule and other details subject to change. For updated information, including ticket prices, go to ctopen.org or call 855-464-8366.

James Blake lines up a return against Mardy Fish in the 2017 men's Legends event. Blake fell to Fish, 6-4.
PHOTO: CATHERINE AVALONE

PERFECT MATCH

BY PAUL DOYLE

USING LESSONS LEARNED FROM HIS PLAYING DAYS AND NEW HAVEN'S TOURNAMENT, NATIVE SON AND FORMER CHAMP JAMES BLAKE IS NOW THE FACE OF THE MIAMI OPEN

James Blake was like most professional tennis players, focused on the next point, the next match, the next tournament.

He was not especially aware of what was unfolding under the hood of an event. The job of tournament director, he assumed, included hours and hours of viewing.

"I assumed all they did was sit in their office and watch tennis," Blake says.

So imagine his surprise in March, when Blake served as tournament director of the Miami Open for the first time. Blake, who grew up in Fairfield, found himself attending to off-court concerns throughout the tournament, from player relations to scheduling to broadcast and media issues.

The games, sets and matches, as it turned out, were something of an afterthought.

"To say I took it for granted when I was playing … there's a lot more involved than what you think," Blake says. "I was amazed at how much went into it and how little the players probably cared or realized. And also, how little tennis you're really able to watch. I'd go though days when I would barely see a point."

Blake's post-playing life was not supposed to include tournament management. He ended his 14-year career in 2013 and retreated to his San Diego home with his wife Emily and his growing family — daughter Riley is now 6, Emma 4.

Polished and well-respected, Blake made

a natural move to TV analysis while considering his next step. Blake, who attended Harvard after graduating from Fairfield High School, thought about finance, investing and banking.

Always, though, he came back to tennis.

"It's been so good to me," Blake says. "I learned so much in the sport and thought about how that can be useful, given the right vehicle. It started with being an analyst."

But IMG, which represented Blake throughout his career, had an offer. The sports management company owns the tournament in Miami and was looking for a director. The trend in the industry? Hire ex-players for a role centered on player and media relations, acting as the face of a tournament while a staffer operates the day-to-day minutiae. Such retired players as Todd Martin, Tommy Haas, Richard Krajicek, Feliciano Lopez and Albert Costa moved into management roles, so there is a precedent.

"What the trend has shown is that a lot of them can be helpful — players that have a little bit of experience and have sort of the common sense and can learn from their experience," Blake says.

Still, it was not a career path Blake considered before he was approached last year. He talked to his family and consulted with the tournament director he knows best, Anne Worcester of the Connecticut Open.

"I was surprised," Worcester says. "But James can really do anything he wants. He's got a lot of credibility, he's really smart and he's a really good listener."

Blake's question to Worcester: What does the job actually entail?

"Just know that being a tournament director is a 24/7 job, so I assume you're defining tournament director differently," Worcester says. "I was concerned. But his role is largely public relations, the face of the tournament, competition and player relations, all that."

Blake decided to accept the position, joining a tournament in transition. The tournament, once owned and operated by former Pilot Pen head Butch Buchholz, was based in Key Biscayne for 32 years.

In 2019, the tournament, which features both men's and women's draws, moves to Hard Rock Stadium, home of the Miami Dolphins. Fitting a tennis event into an NFL stadium requires some thought and Blake offers the perspective of a player.

"It's an important time in [the tournament's] history," Blake says.

Blake spent about three weeks in Miami in March, arriving before the tournament and remaining throughout. He consults with staff via conference calls and Skype, whether he's home or on the road playing on the men's Legends circuit.

And remaining on the court is important to the 38-year-old Blake, who will be in New Haven in August as he continues a

Blake and tournament director Anne Worcester run through the rain to the indoor courts at the Connecticut Tennis Center in 2014. Blake was at the facility to lead the tournament's annual free tennis lesson for New Haven schoolchildren. PHOTO: BRIAN A. POUNDS

James Blake lifts the trophy after defeating Feliciano Lopez in the men's final to win the 2005 tournament. PHOTO: PETER HVIZDAK

relationship that began 13 years ago when he won the Pilot Pen men's tournament. Blake has remained a loyal supporter of the tournament, even after the men's event left.

When a men's Legends component was added, Blake was back in his home state.

"I absolutely love it," Blake says. "So many fans and my friends were able to come and watch me. You're so isolated as a tennis player. You're out on your own, you're all over the world. People can keep up to date but they can't make that personal connection until, for me, those three weeks. The U.S. Open, the [Pilot Pen] were, for me, where my fans and friends could actually have that personal connection with me, where they can see all the hard work I've been doing my whole life actually was paying off."

Blake doesn't get back to Connecticut very often these days, aside from the tournament and perhaps another visit during the year. Early last year he was back in his hometown, speaking at Fairfield University about a September 2015 incident that turned him into, as he says, an "accidental activist."

Standing in front of the Grand Hyatt in Midtown Manhattan, Blake was tackled and thrown to the ground by a New York police officer in a case of mistaken identity. The incident sparked something in Blake, who has become vocal on social issues and uses his Twitter account to express his political views.

Growing up in Fairfield, Blake was not especially political. But he penned a book (*Ways of Grace: Stories of Activism, Adversity, and How Sports Can Bring Us Together*) last year that told stories of athletes using their platform to speak out.

Blake's own story is part of the book.

"I'm extremely happy to hear that a year later, people are still picking it up and it's still relevant," Blake says. "I wrote it at obviously a pretty critical time in our nation's history and I didn't want it to be kind of dated pretty quickly. But I feel like the fact that people are still finding it interesting, still finding a lot of the stories and the background information for their education, I'm really happy about that."

As he returns to his home this month, Blake will no doubt be asked about athletes kneeling during the national anthem or refusing White House invitations. He's become an authoritative voice on the study of athletes-as-advocates.

All part of his evolution. Worcester, one of his closest friends in the sport, has observed it from a distance and up close. She was at the Miami Open in March, watching Blake juggle the demands of his new job.

As the draw was announced, Blake gushed about the WTA field as he promoted his tournament. Worcester, whose professional life has been steeped in women's tennis, was overwhelmed.

"I was like a proud mom, a proud big sister watching him," Worcester says. "Seeing him in action … It was something."

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Brush with Danger?

HOW AN ANTIBACTERIAL CHEMICAL BANNED IN SOAP REMAINS IN A POPULAR BRAND OF TOOTHPASTE

BY ERIK OFGANG

"It may not be the smartest thing to put antibacterials in our mouth."
– Dr. Rick Liftig, West Hartford dentist

In 2017 a Federal Drug Administration ruling went into effect that prevented triclosan, an antibacterial chemical found in personal products ranging from clothing to deodorant, from being used in soaps. The move was a victory for public health experts and environmentalists who had long worried the chemical could be harmful.

Studies in animals have found that triclosan and other similar antibacterial chemicals can disrupt normal development of the reproductive system and metabolism. The chemical has also been linked to decreased digestive health in animal studies, and wide-scale use of the antibacterial can strengthen antibiotic-resistant bacteria. Prior to 2017 it was used in about 40 percent of soaps and was so common the Centers for Disease Control and Prevention found triclosan or similar chemicals in the urine of three-quarters of Americans. In 2013 in Connecticut, it was detected in sewage treatment plants on the Thames River in eastern Connecticut by researchers at the University of Connecticut.

The 2017 ruling preventing the sale of soap with triclosan was only a partial victory for those campaigning against it, however, as the new law did not affect toothpaste manufactured with triclosan. It remains an ingredient in Colgate Total.

For cleaning products, the FDA did not find evidence that "triclosan provides a benefit to human health." But for toothpaste the agency says, "The evidence showed that triclosan in that product was effective in preventing gingivitis."

A statement on Colgate's website says, "The U.S. Food and Drug Administration (FDA), leading health regulatory agencies around the world, and other independent sources have reviewed and confirmed triclosan's safe and effective use in Colgate Total toothpaste."

Should you avoid toothpaste with triclosan?

In an emailed statement, Dr. David Fried, President of the Connecticut State Dental Association (CSDA), says his organization follows the American Dental Association (ADA) guidelines, which recognized "triclosan as an ingredient that fights plaque and gingivitis." He added that currently Colgate Total has the ADA seal of acceptance. "Should the ADA re-evaluate the use of triclosan in toothpaste, the CSDA will recommend following those revised guidelines," Fried says.

Dr. Rick Liftig, a West Hartford dentist who has written on his website about triclosan in toothpaste, says, "I think with toothpaste, the less the better. If you're cleaning things properly and you're meticulous about it, the toothpaste really only serves a supplementary role, mainly to remove stains."

He adds, the triclosan in Colgate Total "probably doesn't do too much harm." But he believes its use and that of other antibacterials in toothpaste is not necessary. "The question is whenever you put an antibacterial into these things, what bacteria are you killing? Sometimes you kill good bacteria along with the bad bacteria. It may not be the smartest thing to put antibacterials in our mouth."

According to Liftig, in general it's important to remember that "toothpastes are primarily regulated as cosmetics. Unless you make a health claim, the FDA doesn't get involved. So when a toothpaste claims it's anti-decay, that means they have to pass through the FDA, but if the toothpaste says, we'll leave your gums whiter, brighter, fresher, we'll remove toxins and improve oral health, which is a borderline claim, they don't have to go through the FDA." As a result, he says, "There is a lot of stuff in toothpaste that probably doesn't need to be [there]. In the past we've seen all sorts of antibacterials. Lavender oil is one thing that I've seen. Lavender oil is highly antibacterial, but it's never been classified by the FDA as a drug."

Dr. Rick Liftig

How do triclosan and other toothpaste ingredients interact with our toothbrushes?

There's also the possibility that these antibacterials can build up on our toothbrushes over time. Last year researchers at the University of Massachusetts at Amherst found that triclosan "accumulates in toothbrush bristles and is easily released in the mouth if the user switches toothpaste types." The study found that in more than a third of toothbrushes, triclosan accumulated on nylon bristles and other soft toothbrush parts, where it would stay unless the user switched toothpaste. Then the triclosan held in the bristles would come out in each brushing, "exposing the user to triclosan at unregulated doses."

"We did not expect to see such large amounts of accumulations on such a wide variety of toothbrushes," says Jie Han, a postdoctoral research associate at UMass Amherst who was involved with the study. She adds that as triclosan safety continues to be debated, consumers can switch their toothbrushes when they switch to a new toothpaste brand as a precaution. "Triclosan was not the only [chemical] that showed such uncontrolled accumulation in toothbrushes. In fact, we found several common chemical ingredients in several best-selling toothpastes showed similar or even greater accumulation."

Other advice for teeth hygiene

When it comes to choosing a toothpaste, Fried, president of the CSDA, says, "Toothpaste with fluoride is a key component to oral health as it helps prevent decay, fights plaque and gingivitis. Toothpaste can also help whiten teeth and can sometimes help desensitize sensitive teeth." He adds, "Brushing teeth twice a day, for two minutes, is important. As a tip, two minutes can be looked at as one minute for your upper teeth and one minute for your bottom teeth. This can make a big difference in maintaining good oral health. Also, cleaning your teeth between meals and flossing daily helps maintain good oral health and prevent tooth decay. Other important things to consider are keeping a healthy diet and limiting sugary beverages and snacks. Lastly, be sure to visit your dentist regularly for prevention and treatment of oral disease to maintain a healthy mouth and smile."

Liftig advises his patients to use "an ADA-approved toothpaste. Generally they come from larger companies who have paid enough money to join the club, and if they come out with something that has any consequence or any false claims, they're going to be liable and they're going to be sued out of existence. So generally they're going to come up with something that is not going to do much harm." He reiterates, however, that, "The real secret in cleaning your teeth is an electric toothbrush and floss. At that point the toothpaste is pretty much just a nice addition. If you're flossing and using an electric toothbrush, you're cleaning your teeth and gums for a good minute to two minutes every morning and evening, you're going to have great hygiene."

He adds that using mechanical cleaning methods (flossing and brushing) not only carries less risk than antibacterials but it's more effective. "By using antibacterials, you selectively kill the weaker bacteria, leaving the tougher ones behind. Plus, bacteria can also become resistant to the antibacterial compound. So, they have a big downside. Fortunately, at this point, we have not found a bacteria that is resistant to mechanical removal or disruption (floss and brush). If that ever happens, we're all goners."

CHOOSING A TOOTHPASTE

Dr. Rick Liftig, a West Hartford dentist, has some opinions about what to look for when buying toothpaste. His bottom line: regular and thorough mechanical cleaning is the key to good oral health and the toothpaste is secondary.

Buy a name brand containing fluoride.
It should be approved by the ADA (American Dental Association).

Don't fall for terms like "whiter," "brighter" and "fresher."
The FDA classifies toothpastes as cosmetics unless a medical claim is made (i.e. reduces cavities). "Whiter," "brighter" and "fresher" are adjectives passed down from the soap industry.

There is no magic toothpaste.
It's the mechanical massage and cleaning that keeps your gums and teeth healthy. Your body is what fights the germs.

WHAT ABOUT ADDITIVES?

Potassium nitrate (for sensitive teeth)
The desensitizing additives really work. Use the desensitizing toothpaste as your only brand for at least a tube or two. Personally, I use Sensodyne Pronamel. Most all desensitizing toothpastes contain the same active ingredient: potassium nitrate.

Pyrophosphates (anti-tartar)
I have not been impressed with this ingredient. Soon after it was introduced to the market, there were sensitivity issues associated with it. In turn, the concentration was decreased by the manufacturers. Any effect is minimal.

Triclosan (antibacterial)
Killing bacteria is a tricky thing. Not all bacteria are bad. Personally, I don't want the extra chemical in my toothpaste on a regular basis. Occasionally, when I want to decrease the bacterial count in my mouth (like when I have a sore throat), I will use a prescription mouthwash with chlorhexidine.

Hydrogen peroxide (anti-stain)
Peroxide removes stains but it loses its oomph very easily. Peroxide-based toothpastes have to be fresh and used regularly as directed to have any significant effect. Another way to remove stains is with abrasives (grit). This is a two-edged sword. In the short term you remove stain, but with regular use you will remove tooth!

SLS (detergent)
Sodium lauryl sulfate (SLS) is a detergent also used in shampoo. It removes organic matter from your teeth and gums and gives you that very clean feeling. It also removes the protective salivary layer. If you have a dry mouth or canker sores, look for SLS-free toothpaste. (Pronamel and Rembrandt are SLS free.)

High-fluoride toothpastes
I prescribe a high-fluoride toothpaste (Colgate PreviDent 5000) for my patients who have exhibited a high decay rate or are at risk for a high decay rate. This has five times the amount of fluoride as your regular toothpaste. They work well if you follow the directions. Let me repeat that. Follow the directions.

Baking soda
Won't hurt you. It breaks down very quickly when brushing. Note 1: If you are salt sensitive, you should understand that baking soda is an additional source of sodium in the diet. Note 2: Avoid mixing table salt with baking soda. Salt is very abrasive and will damage your teeth.

Cinnamon
Can cause alteration of the lining of the mouth that is fortunately reversible. In my opinion, it should not be in your toothpaste.

Charcoal and coconut oil
These relatively new fads go under the category, "I really don't want that in my toothpaste." Charcoal is abrasive and there have been no clinical studies showing that it works. Similarly, coconut oil is being touted as a 5,000-year-old ayurvedic cure for gingivitis. I believe it's another sales gimmick.

Note: The information here is intended as general guidance on oral health. Always consult with your dentist or physician before making medical decisions.

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Kevin Braun
56 Church Hill Road, Newtown

Carlos Braverman
686 E. Main St., Torrington

Nicole Cambria
85 Church St., Middletown

Lawrence Christian
625 Hopmeadow St., Simsbury

Alejandra Costantino Finiasz
1081 Hope St., Stamford

Phillip J. DeJesus
4131 Main St., Bridgeport

Amit Desai
435 Highland Ave., Cheshire

Stephen Di Benedetto
497 Main St., Ansonia

Anthony T. Dioguardi
123 York St., New Haven

Robert Dores
1 Aspetuck Ave., New Milford

Brian S. Duchan
22 Imperial Ave., Westport

Jay Dworkin
497 Main St., Ansonia

David Fredericks
1 Aspetuck Ave., New Milford

Adam Freeman
329 Riverside Ave., Westport

Brian Fusillo
680 Bridgeport Ave., Shelton

Robert Galella
36 Padanaram Road, Danbury

Elsa George
32 Church Hill Road, Newtown

Taha Ghomi
36 Padanaram Road, Danbury

Genel Giuliano
680 Bridgeport Ave., Shelton

Robert Golia
2319 Whitney Ave., Hamden

Zachary Grillo
498 Buckland Road, South Windsor

Sheldon Hausman
44 Dale Road, Avon

Matthew Herbstman
141 Fieldcrest Drive, Ridgefield

Elizabeth Holzhauer
65 Memorial Drive, West Hartford

Timothy Holzhauer
65 Memorial Drive, West Hartford

William Hylton
654 Savin Ave., West Haven

Stuart Lazaroff
17 Broadway, North Haven

Ann Marie Mancini
26 Lakeside Blvd. E., Waterbury

Andrew Marcus
1825 Barnum Ave., Stratford

Jason Oberhand
6500 Main St., Trumbull

C.E. Peck
1 Aspetuck Ave., New Milford

Edward Pergiovanni
825-F Cromwell Ave., Rocky Hill

Alexander Quintner
55 Old Gate Lane, Milford

Mitchell Quintner
55 Old Gate Lane, Milford

Ernest Reamer
62 Main St., Centerbrook (Essex)

Mark Renzi
32 Church Hill Road, Newtown

James Robson
279 Boston Post Road, East Lyme

Eric Ruiz
44 Dale Road, Avon

Mark Samuels
88 Ryders Lane, Stratford

Collin Sanford
44 Dale Road, Avon

Alan Schupack
850 N. Main St. Ext., Wallingford

Marc H. Scoles
416 New London Tpke., Glastonbuiy

Scott Solomons
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HOW IT WORKS

HOW ARE TOP DENTISTS CHOSEN?
They are voted onto the list by their peers. For 2018, we sent questionnaires to every dentist licensed in Connecticut — well over 3,000 — asking them to recommend a dentist to whom they would send a loved one for care in seven categories. We received about 350 completed questionnaires, a very good return rate. Thus, every dentist listed has been recommended by a significant number of his or her peers; indeed, the only way to make the list is through these peer recommendations.

THERE ARE LOTS OF ADVERTISEMENTS FOR DENTISTS IN THIS ISSUE. DOES THAT EARN THEM A SPOT ON THE LIST?
No way! Only after the list of peer recommendations has been finalized do we notify dentists that they have been chosen as Top Dentists. At that point, they may choose to purchase an advertisement in this issue to promote the honor. Many of these ads appear in the Special Advertising Section beginning on page 76. To make clear what is our Top Dentists list and what is advertising, all pages in the ad section carry a "Special Advertising Section" header.

I LOVE MY DENTIST! WHY ISN'T HE OR SHE ON THE LIST?
We only include dentists who are recommended by other dentists. We like to say that every dentist who makes the list is a good one, or at least a recommended one, but not every good dentist makes the list. You should use it as a reference, not the final word, as you search for someone to help you with your dental needs. You must ultimately do your own due diligence in order to decide which dentist is right for you or your loved ones. Bottom line: If you like your dental practitioners, stick with them.

A LOT OF THESE DENTISTS' NAMES SEEM FAMILIAR. IS IT THE SAME LIST FROM LAST YEAR?
No! This year's list has 42 names that were not on last year's list. That's 12 percent of the total 347 Top Dentists.

Jeffrey Tamucci
5 Eversley Ave., Norwalk

George Tsangaroulis
4 Dearfield Drive, Greenwich

Amy L. Vincent
415 Highland Ave., Cheshire

Michael Williams
965 Hopmeadow St., Simsbury

Craig Wilson
105 Main St., Old Saybrook

David Wohl
111 Beach Road, Fairfield

Peter Yelizar
3638 Main St., Stratford

Phillip Zelmanow
319 Flanders Road, East Lyme

Jennifer Zysk
1081 Hope St., Stamford

ENDODONTICS

Care of the inner tissue and nerve of the tooth, including root canals and other surgical root procedures

Mehran Abedi
26 E. Granby Road, Granby

Moin Ahmed
429 New Haven Ave., Milford

Jason Alliger
1389 W. Main St., Waterbury

Amy Amaro
130 New London Tpke., Norwich

Brian Amoroso
259 Stillson Road, Fairfield

Robert Balla
928 Farmington Ave., West Hartford

David Burkard
928 Farmington Ave., West Hartford

Ema Burke
928 Farmington Ave., West Hartford

Alexandra Byrne
5 Eversley Ave., Norwalk

Christopher Carrington
436 Farmington Ave., Hartford

Bruce Cha
60 Washington Ave., Hamden

Trisha Charland
1275 Post Road, Fairfield

Joel Chasen
546 S. Broad St., Meriden

Evan Christensen
61 Sherman St., Fairfield

Joshua Dembsky
546 S. Broad St., Meriden

Elizabeth Filbert
1389 W. Main St., Waterbury

David Fong
1081 Hope St., Stamford

Andrea Gentile-Fiori
95 Armory Road, Stratford

Anjanette Gjertsen
10 Berkeley St., Norwalk

Thomas Goebel
491 Gold Star Hwy., Groton

Jeremiah Granados
360 Tolland Tpke., Manchester

Agnes Herceg
44 Strawberry Hill Ave., Stamford

Edmund Hohmann
850 N. Main St. Ext., Wallingford

Milos Janicek
70 Howard St., New London

Seth Kabakoff
928 Farmington Ave., West Hartford

Yiming King
123 York St., New Haven

Daniela Marinescu
1291 Boston Post Road, Madison

Marius Marinescu
1291 Boston Post Road, Madison

Philip Mascia
360 Federal Road, Brookfield

Mark Melnick
836 Farmington Ave., West Hartford

Ricardo Morant
1358 Boston Post Road, Old Saybrook

Ivan Nedeltchev
22 Prospect St., Ridgefield

Rekha Pawar
6 Park Place, New Britain

Dennis Pipher
120 East Ave., Norwalk

Stephen Quatrocelli
360 Tolland Tpke., Manchester

Lester Reid
436 Farmington Ave., Hartford

Hisham Rifaey
11 Clearview Ave., Bristol

Alan Rosenthal
120 East Ave., Norwalk

Allen Rosenthal
44 Strawberry Hill Ave., Stamford

Danna Saidon
231 Farmington Ave., Farmington

Yaacov Saidon
231 Farmington Ave., Farmington

Ashkan Samadzadeh
836 Farmington Ave., West Hartford

Irene Wong
999 Summer St., Stamford

Joseph Zerella
1275 Post Road, Fairfield

ORAL SURGERY

Surgeries in and around the mouth and jaw area, including tooth extractions

Karen Ablow
145 Durham Road, Madison

Abed Alkhatib
1305 Post Road, Fairfield

Riccardo Ambrogio
899 Silas Deane Hwy., Wethersfield

Ryaz Ansari
483 Middle Tpke. W., Manchester

Roger Badwal
107 Newtown Road, Danbury

Jeffrey Berkley
323 Main St., West Haven

Todd Bloom
1305 Post Road, Fairfield

Steven Carney
583 Saybrook Road, Middletown

Paul Ciuci
1 Golden Hill St., Milford

Christopher J. Cuomo
27 Hospital Ave., Danbury

Kirk Engel
314 Flanders Road, East Lyme

David Fenton
33 High St., Bristol

Elie Ferneini
435 Highland Ave., Cheshire

Gary Fishbein
32 Church Hill Road, Newtown

Mark Fletcher
34 Dale Road, Avon

Salvatore Florio
115 Technology Drive, Trumbull

Jacob Gady
80 S. Main St., West Hartford

Ian Gibbs
464 Reidville Drive, Waterbury

Daniel Gill
34 Dale Road, Avon

Jordan Greenberg
1423 Chapel St., New Haven

John Hillgen
1389 W. Main St., Waterbury

Robert Horne
4747 Main St., Bridgeport

Joseph Howard
836 Farmington Ave., West Hartford

Michael Johnson
2560 Dixwell Ave., Hamden

Andrew Kressley
1480 Boston Post Road, Old Saybrook

Marshall Kurtz
129 Park Ave., Danbury

Christopher Lane
1081 Hope St., Stamford

Stuart Lieblich
34 Dale Road, Avon

Michael Longo
310 Main St., East Haven

Roger Lowlicht
185 Maple Ave., North Haven

Richard Martin II
159 Sachem St., Norwich

John McCabe
366 Middle Tpke. W., Manchester

Barry McGuire
291 Farmington Ave., Farmington

Thomas C. McKeon
1 Torrington Office Plaza, Torrington

Kevin McLaughlin
148 East Ave.,
Norwalk

Lee McNeish
650 Chase Parkway,
Waterbury

Bryan Meriam
1423 Chapel St.,
New Haven

Philip Pacelli
166 Cherry St.,
New Canaan

Steven Reiner
131 New London
Tpke., Glastonbury

Alan Rissolo
10 Mott Ave.,
Norwalk

Joel Rosenlicht
483 Middle Tpke. W.,
Manchester

Michael Safian
2 Trap Falls Road,
Shelton

Ross Sanfilippo
4 Shaws Cove,
New London

Erik Sayles
546 S. Broad St.,
Meriden

Steven Smullin
166 Cherry St.,
New Canaan

Craig Stasulis
291 Farmington Ave.,
Farmington

Siobhan M. Stephen
33 Dale Road, Avon

Louis Theodos
52 Federal Road,
Danbury

Ian Tingey
291 Farmington Ave.,
Farmington

Michael Trofa
148 East Ave.,
Norwalk

Kenneth Wachs
36 Padanaram Road,
Danbury

Brett Weyman
507 Hopmeadow St.,
Simsbury

Thomas B. Wilson
23 Maple Ave.,
Greenwich

ORTHODONTICS

Prevention and correction of irregular teeth, including with braces

Joshua Baum
241 Monroe Tpke.,
Monroe

Figen Baydur
1817 Black Rock
Tpke., Fairfield

Oresta Bilous
52 Beach Road,
Fairfield

Cass Burrell
1476 Boston Post
Road, Fairfield

Jeffrey Burzin
151 Main St.,
Old Saybrook

Philip Caporusso
1 Golden Hill St.,
Milford

Mark Clauss
51 Depot St.,
Watertown

Adam Cohen
112 Deming St.,
South Windsor

Lori Cohen
1 Mill Lane,
Farmington

John Conroy
465 Silas Deane
Hwy., Wethersfield

Edward Cos
365 Willard Ave.,
Newington

Alika Crew
1081 Hope St.,
Stamford

Adam Daniels
219 Talcottville Road,
Vernon

David Daniels
575 Highland Ave.,
Cheshire

Adelina Das
296 Country Club
Road, Avon

Michael DePascale
117 Cow Hill Road,
Mystic

Shyam Desai
3741 Main St.,
Bridgeport

Thomas Dobie
5 Durham Road,
Guilford

Donald Drew
345 N. Main St.,
West Hartford

Emily Driesman
240 Mine Hill Road,
Fairfield

Austin Feeney
45 Pine St.,
New Canaan

Mark Feinberg
4 Corporate Drive,
Shelton

David Feldman
435 Highland Ave.,
Cheshire

Jonathan Feldman
435 Highland Ave.,
Cheshire

Steven Fischman
9 Dale St.,
West Hartford

Jonathan Fisk
179 E. Main St.,
Branford

Michael Friedman
650 Chase Parkway,
Waterbury

Robert J. Gange
62 Bloomfield Ave.,
Windsor

Robert Geiman
25 Durham Road,
Madison

Efstathios Giannoutsos
10 Mott Ave.,
Norwalk

Aaron Gilman
32 Church Hill Road,
Newtown

Deborah Griffin
351 Merline Road,
Vernon

Erol Gund
19 Padanaram Road,
Danbury

Gregory Hack
196 Waterford
Parkway S.,
Waterford

Richard Kaplan
560 Main St., Ansonia

Gillian Kelly
561 Saybrook Road,
Middletown

Michael Kelly
561 Saybrook Road,
Middletown

Michael Kim
2989 Dixwell Ave.,
Hamden

Jeffrey Kozlowski
190 Hempstead St.,
New London

Andrew Kuhlberg
70 W. Avon Road,
Avon

Katherine Lambert
379 Danbury Road,
Wilton

Michael Lashgari
619 Hopmeadow St.,
Simsbury

Baliram Maraj
6 Sparrow Lane,
Unionville

Fernanda Marchi
1275 Post Road,
Fairfield

Gregory McKenna
131 Deer Hill Ave.,
Danbury

Mogelof
DENTAL GROUP

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We help our patients to reach the highest level of dental health and to maintain that result over their lifetime.

We provide care to all our patients, through careful, thorough diagnosis, individually designed treatment plans and definitive, responsible and predictable techniques.

Dr. Mogelof is a Mentor at the Kois Center of Advanced Dental Education in Seattle, WA. He is Chairman of the Peer Review Committee of the Bridgeport Dental Association (16 years), a Certified Fraud Examiner, Certified Dental Consultant, consultant to and testifies in Dento-Legal matters and mediates quality-of-care issues for insurance companies, Member of International Congress of Oral Implantologists, Chief of Dentistry at Lord Chamberlain Skilled Nursing in Stratford, CT, and a member of Pierre Fauchard Honorary Society. He educates his patients to understand their treatment and has only one standard which is to treat his patients the same way he would himself and his family knowing what he knows.

General Dentistry, Cosmetic and Reconstructive Services, including:
- Implants
- Porcelain veneers
- Crowns and bridges
- Full and partial dentures
- Sedation
- TMJ Treatment

Please visit our website www.DrMogelof.com to learn more about our practice and the care we provide.

2499 Main Street, Stratford, CT 06615 • (203) 378-5588 • office@drmogelof.com

Dr. Andrew Mogelof
DDS, FAGD, CDC, CFE

Dr. Scott Mogelof
DMD

Dr. James Pucci
DMD

Dr. Andrew Mogelof - Voted a Top Dentist by his peers 10 years in a row by *Connecticut Magazine.*
Dr. Scott Mogelof - Voted a Top Dentist by his peers 4 years in a row by *Greenwich Magazine.*

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Through the use of dental implants, we can help make your dentures feel more like your own teeth by reducing or stopping their movement. Many patients can have their existing dentures modified to snap onto implants which is an affordable way to improve your quality of life. A consultation is a great step forward to more comfort and self-confidence.

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DENTAL GROUP

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Paul McKenna Jr.
619 Hopmeadow St., Simsbury

Natalia Menjivar
20 W. Avon Road, Avon

Kelly Morrison
435 Highland Ave., Cheshire

Emily O'Keiff
30 Bridge St., New Milford

James O'Leary
196 Parkway S., Waterford

Gary Opin
266 Broad St., Milford

Perry Opin
266 Broad St., Milford

Allan S. Phillips
8 Prospect St., Ridgefield

Mark Pollack
122 Valley St., Willimantic

Mark Previtt
676 New Haven Ave., Derby

Jason Raney
10 Wall St., Hebron

Matthew Rhee
1476 Post Road, Fairfield

Richard Risinger
88 Citizens Drive, Glastonbury

Douglas Rollins
2560 Dixwell Ave., Hamden

Gary Romeo
1460 Post Road E., Westport

Barry Rosenberg
55 Town Line Road, Wethersfield

Rosemary Ryan
4 Dearfield Drive, Greenwich

Gregory W. Sanford
44 Old Ridgefield Road, Wilton

Lorin Sher
379 Naubuc Ave., Glastonbury

Robin Weeks
2 Hanks Hill Road, Storrs

Isaak Yelizar
4131 Main St., Bridgeport

PEDIATRIC DENTISTRY

Preventative and therapeutic care for children from birth through adolescence

Hannah Ahn
329 Riverside Ave., Westport

Ronald Albert
360 Tolland Tpke., Manchester

Elizabeth Alligood
291 Farmington Ave., Farmington

Maryam Azadpur
381 Hopmeadow St., Simsbury

Elizabeth Chisholm
798 Farmington Ave., West Hartford

Monica Cipes
798 Farmington Ave., West Hartford

Jeanmarie Cosgrove
44 Dale Road, Avon

Annemarie Delessio-Matta
1 Pomperaug Office Park, Southbury

Jennifer Epstein
54 Meadow Court, Fairfield

Melanie Fatone
531 W. Main St., Norwich

Stephen Fox
546 S. Broad St., Meriden

Emily Gabeler
1478 Post Road, Fairfield

Robert Gatehouse
1180 Boston Post Road, Old Saybrook

Kathryn Glazer
934 Boston Post Road, Guilford

Matthew Goslee
255 N. Main St., Bristol

Ira Greene
34 Dale Road, Avon

Joseph Guzzardi
25 Quarry Knoll Circle, Manchester

Tiffany Haim
828 Newfield St., Middletown

Laura Huling
32 Church Hill Road, Newtown

John Iwasaki
19 Padanaram Road, Danbury

Glenn Koehler
192 Main St., Manchester

Colin Kong
7 Rosanne Lane, Plainville

Eunice Lee
321 Boston Post Road, Milford

Gordon Lee
305 Post Road E., Westport

Lawrence Lee
148 Migeon Ave., Torrington

Antonio Lepore Jr.
1 Pomperaug Office Park, Southbury

Meenakshi Madhu
55 Old Gate Lane, Milford

Kevin Maltz
101 Main St., Unionville

Gregory Mokotoff
1478 Post Road, Fairfield

Amy Napierala
392 Salem Tpke., Bozrah

Michelle Neves
1478 Post Road, Fairfield

Anne T. Nghiem
219 Talcottville Road, Vernon

Amy O'Callaghan
1180 Boston Post Road, Old Saybrook

Claudia Odiaka
497 Main St., Ansonia

Erica Pitera
583 Saybrook Road, Middletown

Z. Christopher Religa
828 Newfield St., Middletown

Eduardo Rostenberg
1 Lake St., New Britain

Toni Russo
233 Hazard Ave., Enfield

Cristina Santos-Tomas
435 Willard Ave., Newington

Gary Schulman
379 Naubuc Ave., Glastonbury

Susan Shim
1478 Post Road, Fairfield

Sharon Soria
192 Main St., Manchester

Andrew Spadinger
4702 Main St., Bridgeport

Magdalena Tauber
379 Naubuc Ave., Glastonbury

Hiroshi Tsuyuki
149 East Ave., Norwalk

Steven Ureles
190 Hempstead St., New London

Celeste Wegrzyn
1115 West St., Southington

Jeffrey Wrubel
345 N. Main St., West Hartford

Stacy Zarakiotis
42 Sherwood Place, Greenwich

PERIODONTICS

Care of the mouth's soft tissue, including the gums, and supporting bones of teeth

Richard Amato
324 Elm St., Monroe

Steven Barasz
145 Durham Road, Madison

Alan Berkson
431 New Haven Ave., Milford

John Bierly
625 Hopmeadow St., Simsbury

Matthew Cantner
97 Elm St., Old Saybrook

Ira Lee Cantner II
744 Broad St. Ext., Waterford

Robert Carnevale
2 Shaws Cove, New London

Lawrence Delibero
115 Technology Drive, Trumbull

Brian Evans
60 Washington Ave., Hamden

Bianca Flora
36 Padanaram Road, Danbury

Craig Foisie
97 Elm St., Old Saybrook

David Gelb
836 Farmington Ave., West Hartford

Jeffrey Goldschmidt
6 Park Place,
New Britain

David Gottlieb
10 Mott Ave.,
Norwalk

Peter Guida
469 Buckland Road,
South Windsor

John Holzinger
410 Saybrook Road,
Middletown

Michele Holzinger
410 Saybrook Road,
Middletown

Michael Israel
26 Lakeside Blvd. E.,
Waterbury

Terence Jackson
47 Oak St., Stamford

Selma Kaplan
10 Mott Ave.,
Norwalk

Robert Kiel
281 Hartford Tpke.,
Vernon

Brenton Lahey
1185 Silas Deane
Hwy., Wethersfield

Wanda Lanzone Hannigan
71 Beach Road,
Fairfield

Vincent Laporta
360 Tolland Tpke.,
Manchester

Howard Levinbook
6 Park Place,
New Britain

Rui "Ray" Ma
1047 Old Post Road,
Fairfield

Steven Meltzer
3 Northwestern
Drive, Bloomfield

Brete Moran
5 S. Main St.,
Branford

Randall H. Neichin
4699 Main St.,
Bridgeport

Tatyana Oks
97 Elm St.,
Old Saybrook

John Parnoff
419 Whalley Ave.,
New Haven

Peter Peterson
291 Farmington Ave.,
Farmington

James Pucci
2499 Main St.,
Stratford

Kevin Purviance
61 S. Main St.,
West Hartford

John Rallo
1081 Hope St.,
Stamford

Satoko Rubin
469 Buckland Road,
South Windsor

Jamison Scotto
23 Holcomb Hill
Road, West Granby

Michael Sonick
1047 Old Post Road,
Fairfield

Jesse Sorrentino
291 Farmington Ave.,
Farmington

John Tanzilli
1825 Barnum Ave.,
Stratford

William Tarasuk
1064 Chase Pky.,
Waterbury

Sejal Thacker
360 Tolland Tpke.,
Manchester

Gregory Toback
190 Hempstead St.,
New London

Christopher Trailor
130 New London
Tpke., Norwich

Marianne Urbanski
190 Hempstead St.,
New London

Perry Wasserlauf
71 Beach Road,
Fairfield

Barry Weiss
60 Washington Ave.,
Hamden

Michael Wiener
55 Old Gate Lane,
Milford

PROSTHODONTICS

Full-mouth care for oral function, comfort and appearance, including crowns, fixed bridges, dentures and cosmetic dentistry

Michael Christian
625 Hopmeadow St.,
Simsbury

John Corino
10 Mott Ave.,
Norwalk

Jack Degrado
47 Oak St., Stamford

Ajay Dhingra
263 Farmington Ave.,
Farmington

Marie Falcone
24 Old Kings Hwy. S.,
Darien

Kimberly Farrell
263 Farmington Ave.,
Farmington

Stanley Freeman
329 Riverside Ave.,
Westport

Gary Horblitt
2226 Black Rock
Tpke., Fairfield

Damon Jenkins
2991A South St.,
Coventry

Frederick Landy
1420 Main St.,
Glastonbury

Walter Leckowicz Jr.
103 Market Square,
Newington

Amalie Lomartire
5 Durham Road,
Guilford

Francesco Maratta
2 Church St. S.,
New Haven

Michelle Na
2 Pomperaug
Office Park,
Southbury

Bruce Nghiem
625 Hopmeadow St.,
Simsbury

Jeffrey O'Connell
1177 Post Road,
Fairfield

Peter F. Pasciucco
80 Seymour St.,
Hartford

Dimitri Perdikis
820 Farmington Ave.,
West Hartford

Andrew Ponichtera
373 Hopmeadow St.,
Weatogue

Benedict Rich
6 Eversley Ave.,
Norwalk

Steven Rothenberg
24 Old Kings Hwy. S.,
Darien

Charles Silk
110 Post Road,
Darien

Polina Simanovich
727 Broad St.,
Meriden

Darryl Simms
281 Hartford Tpke.,
Vernon

Dennis Sindel
112 Cross Road,
Waterford

Min-Sung Yoon
1300 Post Road,
Fairfield

Guillermo Zapata
24 Old Kings
Highway S., Darien

FCA US Announces *Madison Chrysler - Jeep - Dodge - Ram* as a 2018 Customer First Award for Excellence

- ✔ Madison Chrysler - Jeep - Dodge - Ram is one of 468 Chrysler, Jeep, Dodge, Ram and FIAT dealerships to have earned the 2018 Customer First Award for Excellence
- ✔ Designated dealershps provide the highest level of customer sales and service experience

All 2,600 Chrysler, Jeep, Dodge, Ram and FIAT dealerships are eligible to pursue and earn this prestigious award on an annual basis. Madison Chrysler - Jeep - Dodge - Ram achieved stringent goals in five core "pillars" to earn the coveted designations:

Facility Certification - Facility provides a clean, comfortable environment for customers

Performance Measures - Dealership has achieved highest levels of customer-oriented sales and service goals

Training Certification - Employees have received the highest level of required FCA-certified training

Employee Surveys - Completed to promote the voice of your employees and a customer-driven culture

Process Validation - Certified sales and service processes that support excellence in customer handling

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Gary Hoe of Fiat Chrysler Automobiles presents the 2018 Customers First Award for Excellence to Tom Ruberti, TJ Ruberti and the rest of the Staff at *Madison Chrysler - Jeep - Dodge - Ram*

This dealership has achieved the highest level of customer experience recognition in the program's five core areas : People, Facility, Processes, Customer Performance Metrics and Training Certification.

"The number of Customer First Award for Excellence dealers continues to increase year over year, demonstration FCA and our dealers' consistent focus on providing a superior customer experience," said Al Gardner, Head of Network Development. "These 2018 Customer First Award for Excellence dealers are leading the way for our network, and the award is clear evidence of their everyday dedication and commitment to their customers."

Reid Bigland Head of U.S. Sales, agreed "The fact that our Customer First Award for Excellence dealers demonstrated this level of excellence in such a highly competitive market demonstrates their drive to be the best of the best," he noted. "Customers today have higher expectations of the shopping and ownership experience, and our Customer First Award for Excellence dealers are meeting - and exceeding - those expectations."

FCA US created the Customer First Award for Excellence with its dealer partners and J.D. Power to improve customer satisfaction with Chrysler, Jeep, Dodge, Ram and FIAT dealerships in the United State with a specific focus on people, employee training, facility condition and sales and service processes to improve the customer experience.

"Providing an exceptional customer experience for our vehicle owners requires a relentless dedication to excellence every business day," said Pietro Gorlier, Head of Parts and Service (Mopar). "Our Customer First Award for Excellence dealers have earned this distinction and continue to serve as an outstanding example for other dealers to follow."

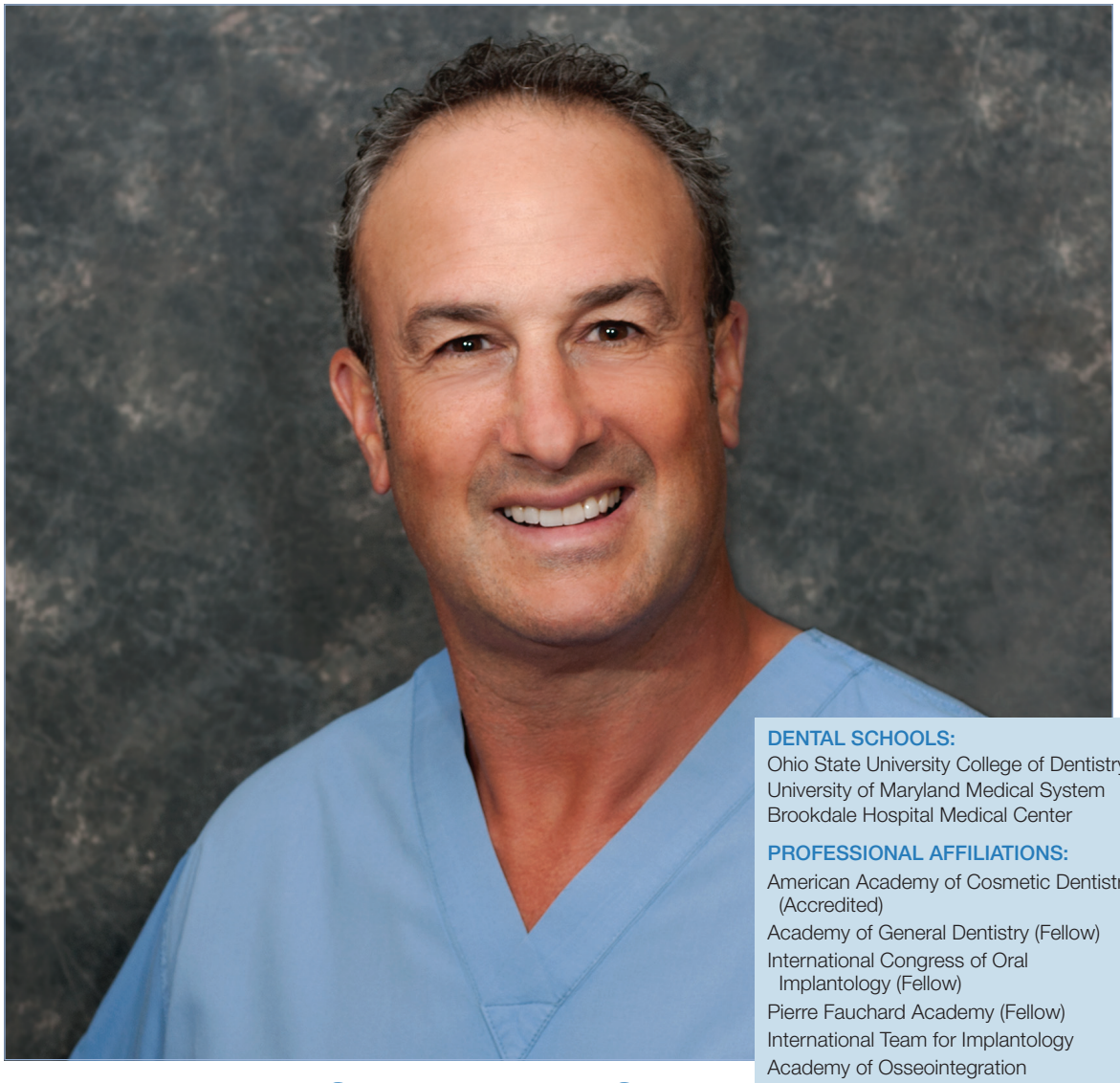
We congratulate the dealerships who have achieved the Customer First Award for Excellence and recognize their efforts in providing an exceptional experience to their customers.

2018 TOP DENTISTS

PROFILES

CONNECTICUT MAGAZINE

Written by **SHERRY SHAMEER COHEN**
Photos by **WAYNE DOMBKOWSKI**



DENTAL SCHOOLS:
Ohio State University College of Dentistry
University of Maryland Medical System
Brookdale Hospital Medical Center

PROFESSIONAL AFFILIATIONS:
American Academy of Cosmetic Dentistry (Accredited)
Academy of General Dentistry (Fellow)
International Congress of Oral Implantology (Fellow)
Pierre Fauchard Academy (Fellow)
International Team for Implantology
Academy of Osseointegration
Spear Education Faculty Club
Clinical Instructor, UCONN School of Dental Medicine

JEFFREY BABUSHKIN, D.D.S., F.A.G.D., F.I.C.O.I., A.A.A.C.D.

DR. JEFFREY BABUSHKIN is the only dentist in Fairfield County who is board accredited by the American Academy of Cosmetic Dentistry. As an AACD Accredited Member, he joins an elite group of dentists dedicated to advancing excellence in comprehensive oral care by combining art and science to improve optimal dental health, esthetics, and function. Accreditation requires the highest level of proficiency and completion of the most rigorous credentialing process in cosmetic dentistry.

Dr. Babushkin is a Fellow in the Academy of General Dentistry, a credential earned by only seven percent of general dentists and a Fellow in the International Congress of Oral Implantologists. He has been awarded Fellowship in the Pierre Fauchard International Honor Dental Organization, which emphasizes professionalism, integrity and ethics. This honor is achieved by nomination from dental leaders for outstanding achievements in dentistry.

After graduating from The Ohio State University College of Dentistry, Dr. Babushkin completed a general practice residency at the University of Maryland Medical System. He further trained at the Brookdale Hospital Medical Center where he completed an American Academy of Implant Dentistry Maxicourse in Oral Implantology. As a leader in the field, Dr. Babushkin lectures extensively, sharing his expertise on implant restorations and achieving superior esthetic results. He recently mentored a service trip to Guatemala, providing dental care to an underserved community.

Dr. Babushkin and his associates, Dr. Wendy Austin and Dr. Brian Wooley are dedicated to providing optimal dental care by meeting the unique needs of every patient. Cosmetic & Preventive Dentistry is a state-of-the-art facility with the most up-to-date technological advancements including 3D Cone Beam CT scanning for better diagnosis and treatment, CEREC single visit crown CAD/CAM, 3D model printer, soft tissue laser, digital X-rays, intraoral photography and digital scanning. Services include digital smile design, implants and full mouth reconstruction including implant supported restorations in one day, digital impression taking and scanning, porcelain veneers, crowns, Invisalign© with immediate simulation, teeth whitening and all aspects of cosmetic and general dentistry.

COSMETIC & PREVENTIVE DENTISTRY

888 White Plains Rd., Trumbull • (203) 268-5881 • cpdentistry.com

DENTAL SCHOOLS:
UConn School of Dental Medicine
State University of New York at Buffalo School of Dental Medicine

PROFESSIONAL AFFILIATIONS:
American Association of Orthodontists
American Dental Association
Connecticut State Dental Association
Bridgeport Dental Association
Invisalign Elite Orthodontist

JOSHUA E. BAUM, D.M.D., M.S.

DR. JOSHUA BAUM GRADUATED MAGNA CUM LAUDE FROM TUFTS UNIVERSITY with a B.S. in biology. He earned his D.M.D. from the UConn School of Dental Medicine and M.S. and Orthodontic Certificate from SUNY Buffalo. His extensive educational background, coupled with his tremendous experience, expertise and gentle manner has made him a peer esteemed member of the orthodontic community.

He recommends that children have their first orthodontic visit at age seven. This proactive approach makes it easier to treat many issues while bones are soft and growing. Early correction of jaw growth can circumvent the need to pull teeth and give patients a better self-image earlier in life. Another advantage is that children typically wear braces for a shorter period of time.

Dr. Baum recognizes that many teenagers and adults prefer a more aesthetic and less noticeable approach to treatment and thus has become one of a prestigious few "Invisalign Elite" doctors, demonstrating the highest level of achievement. He was a trial doctor for our area when Invisalign Teen was in its research and development stage, and was Connecticut's first official Invisalign Teen provider. He has also lectured for Invisalign to provide continuing education credits for other orthodontists.

Dr. Baum's patient-friendly environment doesn't feel like a typical orthodontist office. Electric guitars and skateboards adorn the walls and there is a full-sized arcade. Dr. Baum states that one of his main goals is to "have fun every day and to treat our patients as if they were guests in our home." His staff takes the same approach; "we strive to make sure that our patients not only end up with a great smile, but that they keep smiling with us throughout the process." His staff includes registered hygienists and certified orthodontic assistants, all of whom are extremely professional and well trained, and most have been working together for over a decade. He says, "We truly believe there is no profession better or more rewarding than helping to create smiles!"

BAUM BRACES

241 Monroe Tpke., Monroe • (203) 261-0650
23 Church Hill Rd., Newtown • (203) 426-5900
385 Main St. S., Southbury • (203) 264-1882
baumbraces.com

MATTHEW CANTNER, D.M.D., I.L. (LEE) CANTNER II, D.M.D, CRAIG FOISIE, D.M.D., M.S., TATYANA OKS, D.D.S.

There are few periodontal and dental implant practices anywhere that bring to the table the decades of experience of both doctors and staff that River Valley Periodontics & Implant Dentistry offers. With over 70 years' combined experience in periodontal and implant therapy, it is difficult to find a clinical situation we have not encountered and treated successfully. Continually striving to provide each and every patient the finest, gentlest, most up-to-date and quality treatment in a caring environment is our number one goal. With that in mind, we work very closely with our referring doctors in a team approach to total patient care. When appropriate, laser therapy and other minimally-invasive techniques are offered for a gentle approach to the treatment of periodontal diseases. And for apprehensive patients, various forms of sedation are available to make the process painless.

DR. MATTHEW CANTNER completed his DMD degree and periodontal residency at the University of Pennsylvania, where he received the Director's Award for Top Resident and highest achievement from the Northeast Society of Periodontics.

DR. CRAIG FOISIE earned his DMD at Boston University, a certificate in Advanced Education in General Dentistry from the Naval Dental Center in Norfolk, VA, a certificate in periodontology from the Naval Postgraduate Dental School in Bethesda, MD, and a master's in oral biology from George Washington University. He is a past president of the Connecticut Society of Periodontists.

DR. TATYANA OKS earned her DDS from Columbia University, continuing her post-doctoral training and earning a master's degree in periodontics and implant surgery there as well. She has served on Dean's Faculty at the University of Maryland dental school, where she taught clinical periodontics.

DR. I.L. (LEE) CANTNER II earned his DMD from the University of Pennsylvania and did his residency in periodontics at Boston University. He held a faculty position at Penn, taught at the US Public Health Service and worked in private practice in Philadelphia prior to joining the practice in 1978.

RIVER VALLEY PERIODONTICS & IMPLANT DENTISTRY, LLC

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LAWRENCE CHRISTIAN, D.M.D.
BRUCE M. NGHIEM, D.M.D.
MICHAEL CHRISTIAN, D.M.D., FACP

THE CENTER FOR DENTAL EXCELLENCE, LLC, OFFERS SIMPLE AND SOPHISTICATED DENTISTRY, from general dentistry to cosmetic, prosthodontic, and restorative care, including dental implants.

DR. LAWRENCE CHRISTIAN received his doctoral degree from the University of Connecticut School of Dental Medicine. He continued his training by completing an intensive, hospital-based general practice residency at St. Francis Hospital in Hartford. As a general dentist, he is the primary provider for the family and general practice patients. He holds membership with the American Dental Association, American Academy of Fixed Prosthodontics, Connecticut State Dental Association, and Hartford Dental Society. Easy-going and with a quiet sense of humor, Dr. Christian is meticulous with his dental treatment.

DR. BRUCE NGHIEM graduated from Tufts University School of Dental Medicine and did his general residency at UConn School of Dental Medicine. He completed a three-year training program at the University of Iowa College of Dentistry in prosthodontics. He served on the boards of the Hartford Dental Society and McManus Fund, and was founder of the Farmington Valley Dental Series Study Club. A lecturer at study clubs, he also served as a past part-time faculty at the UConn School of Dental Medicine Department of Postgraduate Prosthodontics. He holds memberships with the American College of Prosthodontics, American Prosthodontic Society, American Academy of Fixed Prosthodontics, Academy of Osseointegration, Massachusetts Dental Society, Connecticut State Dental Association, Hartford Dental Society, and American Dental Association.

DR. MICHAEL CHRISTIAN is a board-certified prosthodontist. He received his Doctoral Degree from UConn School of Dental Medicine, receiving several awards in the fields of prosthodontics, restorative, and implant dentistry. He completed a three-year specialty residency in prosthodontics at the University of Illinois at Chicago College of Dentistry. He frequently lectures to dentists and specialists throughout Connecticut. A Diplomate of the American Board of Prosthodontics and a Fellow of the American College of Prosthodontics, he holds memberships in the American Dental Association, American Academy of Fixed Prosthodontics, Connecticut State Dental Association, Hartford Dental Society, and Litchfield County Dental Society.

CENTER FOR DENTAL EXCELLENCE, LLC

625 Hopmeadow St., Simsbury • (860) 658-1991 • 14 Brace Rd., West Hartford • (860) 521-7129 • ctcde.com

DENTAL SCHOOL:
University of Michigan School of Dentistry

PROFESSIONAL AFFILIATIONS:
American Association of Orthodontics
American Dental Association
Tolland County Dental Association
Spear Study Club

ADAM S. DANIELS, D.D.S., M.S.

DR. ADAM S. DANIELS received his bachelor's degree from Michigan State University. He earned his dental degree and an M.S. in Orthodontics from the University of Michigan School of Dentistry, where he also held multiple leadership positions.

Dr. Daniels knows firsthand the difference that orthodontics can make in people's lives and he has dedicated his career to giving patients beautiful smiles and the confidence that comes with that. He and his team treat patients as family while helping them achieve the smiles of their dreams. His growing practice specializes in using state-of-the-art technology to achieve highly efficient movement of the teeth and jaws while using the most invisible methods possible.

He follows the guidelines of the American Association of Orthodontists, which suggests an evaluation and, if necessary intervention, once a child reaches the age of seven (2 Phase Treatment). Phase 1 treatment is when orthodontists can see the developmental skeletal stage of the mouth before a child loses his baby teeth and the permanent teeth start to come in. This approach is "pro-active and less invasive to make room for teeth to grow in the right place," he explains. Phase 2 treatment takes place months or even years later when he can work on the final alignment for a correct bite and a perfect smile.

Dr. Daniels is a Diamond Level provider for Invisalign, the highest level of experience and recognition an orthodontist can have. He also offers Invisalign Teen and a wide variety of other types of braces to straighten teeth and correct dentofacial abnormalities in younger patients.

Dr Daniels believes in community service. Over the last 10 years he, his staff and "family of patients" have raised funds to build stoves and install water filters in multiple villages in Guatemala, where he has also provided free dental care to indigent people there.

CONNECTICUT VALLEY ORTHODONTICS

219 Talcottville Rd, Vernon • (860) 872-8361 • ctvalleyortho.com

DENTAL SCHOOL:
Stony Brook University School of Dental Medicine

PROFESSIONAL AFFILIATIONS:
Academy of General Dentistry
American Dental Association
Connecticut State Dental Association
Bridgeport Dental Association
International Congress of Oral Implantologists

PHILLIP J. DEJESUS, D.D.S., M.A.G.D., F.I.C.O.I.

DR. PHILLIP DEJESUS received his B.S. in biology from Fordham University. After earning his dental degree from SUNY Stony Brook University School of Dental Medicine, he did his residency at St. Barnabas Hospital, one of the nation's largest and most demanding dental residency programs. There he served as chief resident and attending dentist and taught new students for five years. He also completed a fellowship in implantology at New York University College of Dentistry. He received his Mastership status from the Academy of General Dentistry, a status that only one percent of general dentists achieve. "I am still a student of the profession," he says, and "will always be a student" and plans to return to teaching dental students in the future. Recently, he was named one of America's Top Dentists by the National Consumer Advisory Board.

His practice, DeJesus Dental Group, is a one-stop shop for all dental services, including general dentistry for adults and children, orthodontics, cosmetic work, implants, and sleep apnea. He uses state-of-the-art equipment and techniques including soft tissue laser equipment for surgery and 3D Cone Beam for safety and precision in placing implants. "If there's a quicker, more convenient, less traumatic way to do [it]," he says, he and his other providers will use it. They offer a new form of cosmetic imaging, which allows patients to see almost right away the way their smiles will change after treatment. Dr. DeJesus is also investing in digital scanning of the teeth, which can eliminate the need for traditional dental impressions. He and his team are working with doctors who specialize in sleep medicine to provide accurate diagnostic modalities to pinpoint the cause of sleep apnea and to fashion oral appliances to replace cumbersome and uncomfortable CPAP devices.

Fluent in Portuguese and Spanish, Dr. DeJesus is deeply involved in youth sports and in the community to teach kids how to protect their teeth while competing in sports and providing mouth guards for many high schools and little leagues in Fairfield County.

DEJESUS DENTAL GROUP

4131 Main St., Bridgeport • (203) 372-1220
3638 Main St., Stratford • (203) 378-9737
dejesusdental.com

ANTONIO LEPORE, JR., D.D.S.
ANNEMARIE DELESSIO-MATTA, D.M.D.

DRS. ANTONIO LEPORE, JR. AND ANNEMARIE DELESSIO-MATTA of Pediatric Dental Associates of Southbury have offered comprehensive oral health care for infants, children and adolescents for over 24 years. All the doctors at Pediatric Dental Associates are Board Certified in Pediatric Dentistry, Diplomates of the American Board of Pediatric Dentistry and Fellows of the College of Diplomates.

DR. "TONY" graduated Magna Cum Laude from SUNY Albany and earned his doctorate at Stony Brook University School of Dental Medicine. He completed a General Practice Residency at Albany Medical Center where he was an Assistant Professor of Surgery and the Program Director. He completed his pediatric dentistry training and fellowship at the UConn School of Dental Medicine. He recently retired from teaching at UConn but continues to work closely with the CCMC Craniofacial team.

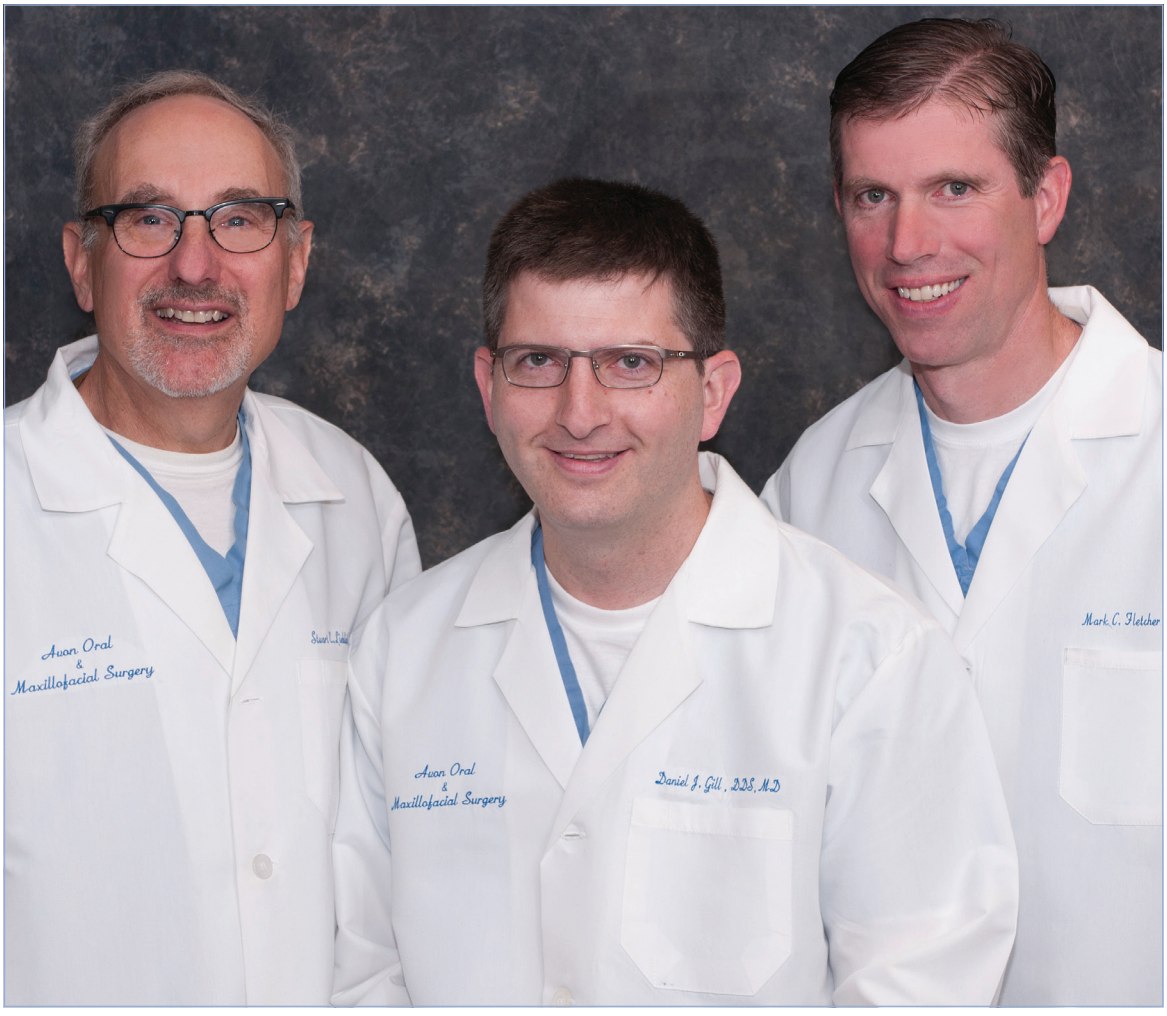
DR. "MIMI" graduated from Saint Francis University in Pennsylvania with a BS in Biology and received her doctorate from UConn School of Dental Medicine. She completed a General Practice Residency at Brigham and Women's Hospital in Boston and pediatric dental training at St. Barnabas Hospital in Bronx, NY. Dr. Mimi is active in her local and state dental societies and currently serves on the CSDA Board of Governors for District 3 and is the president of the Dental Society of Greater Waterbury.

Drs. Lepore and DeLessio-Matta are partners with Dr. Elina Bilman. She graduated Summa Cum Laude from SUNY Binghamton and went on to receive her doctorate at the University of Pennsylvania. She completed her pediatric dental training at the UConn School of Dental Medicine. Dr. "Elina" is passionate about early intervention and caries prevention and is trained in Silver Diamine Fluoride application.

Pediatric Dental Associates love their patients and strive to make every child's dental experience a positive one. They specialize in providing compassionate care to patients with special needs and participate in fundraising for local charities and organizations.

PEDIATRIC DENTAL ASSOCIATES OF SOUTHBURY, LLC

One Pomperaug Office Park, Suite 206, Southbury • (203) 264-1497 • kidstoothcare.com



STUART E. LIEBLICH, D.M.D.
DANIEL J. GILL, D.D.S., M.D.
MARK C. FLETCHER, D.M.D., M.D.

DRS. STUART E. LIEBLICH, DANIEL J. GILL AND MARK C. FLETCHER offer both office-based and hospital-based oral surgical procedures including dental implants, wisdom teeth removal, bone grafting, corrective jaw surgery, and complex reconstructive surgeries for patients of all ages who have suffered severe injuries to the face and jaw. All three doctors are members of the Maxillofacial Trauma Team at Hartford Hospital and are board-certified in their field. They have introduced and published on the use of a novel sustained release local anesthetic to improve post-operative comfort in surgical patients.

DR. STUART E. LIEBLICH graduated from Rutgers with the highest honors and the University of Pennsylvania School of Dental Medicine. He completed a residency in oral and maxillofacial surgery at Kings County/Downstate Medical Center in Brooklyn. A clinical professor at the UConn School of Dental Medicine, he received grants to study wound healing, synthetic bone reconstruction materials, and the use of implants in the jaws. He is past president of the American Board of Oral and Maxillofacial Surgery.

DR. DANIEL J. GILL graduated with distinction from the University of Virginia and cum laude from the UCLA School of Dentistry. He earned his M.D. at UConn School of Dental Medicine and completed the six-year UCONN integrated oral and maxillofacial surgery residency program. A recipient of several academic honors and scholarships, Dr. Gill received the AAOMS Dental Implant Student Award and the Horace Wells Senior Student Award for outstanding achievement in dental anesthesiology. Dr. Gill holds a faculty appointment at UConn and continues to teach and train residents in the oral and maxillofacial surgery residency program.

DR. MARK C. FLETCHER graduated from Boston College and the University of Pennsylvania School of Dental Medicine. He received his M.D. magna cum laude from Jefferson Medical College. He completed a general practice residency at Northwestern Memorial Hospital in Chicago and a general surgery internship and oral and maxillofacial surgery residency at Thomas Jefferson University Hospital in Philadelphia. Dr. Fletcher teaches at the UConn School of Dental Medicine and is the Division Head of Oral and Maxillofacial Surgery at Hartford Hospital.

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RUI ("RAY") MA, D.M.D.

DENTAL SCHOOL:
Tufts University
Stony Brook University

PROFESSIONAL AFFILIATIONS:
American Dental Association
Fairfield County Dental Club
American College of Dentistry
Connecticut State Dental Association
American Academy of Periodontology
International Congress of Oral Implantologists
Pierre Fauchard Academy

MICHAEL SONICK, D.M.D., F.A.C.D.

DENTAL SCHOOL:
University of Connecticut School of Dental Medicine
Emory University
Harvard University

PROFESSIONAL AFFILIATIONS:
American Academy of Periodontology
International Congress of Oral Implantologists (Diplomate)
American Academy of Implant Dentistry
American College of Dentistry (Fellow)
Leading Dental Centers of the World

MICHAEL SONICK, D.M.D., F.A.C.D.
RUI ("RAY") MA, D.M.D.

DRS. MICHAEL SONICK AND RUI MA treat patients with the utmost respect and compassion in a warm, caring environment. Their priority is patients' well-being, providing comprehensive treatment planning for each patient. Once informed, patients can choose the most appropriate treatment for better health and enhanced beautiful smiles. Their strong commitment to clinical and academic endeavors reflect their dedication to patient-centered care.

DR. MICHAEL SONICK is a world-recognized periodontal and dental implant surgeon with a doctorate from UConn School of Dental Medicine and a degree in periodontics from Emory University. He trained in implant dentistry at Gothenburg, Sweden's Branemark Clinic and Harvard University.

Having successfully placed more than 10,000 implants, Dr. Sonick uses advanced technologies to regenerate bone and soft tissue, restoring patients to optimal health. He regularly teaches at NYU and at UConn. Co-editor of Implant Site Development, a textbook on implant surgery, he is a sought-after lecturer nationally and abroad. He volunteers to treat indigent patients globally.

Dr. Sonick recalls, "At age eight, I had a terrible bike accident and lost my front teeth and fractured my jaw, which required years of dental reconstruction….I do everything possible to treat [patients] as I would like to be treated, with dignity, respect, and up to date care in a pain-free, comfortable environment."

DR. RUI MA is a fourth-generation dentist. He graduated summa cum laude with a B.S. in chemistry from SUNY Albany, where he was class valedictorian. After earning his D.M.D. from Tufts University, he completed his post-doctoral training in periodontics at Stony Brook University, where he received a Certificate of Advanced Graduate Study in periodontics.

Dr. Ma has made it his personal mission to educate and guide patients through co-diagnosis, co-treatment planning, and assisting them with important decisions on treatment and care. He provides individualized treatment based upon each patient's requirements. He believes that as a practitioner, his first mission is to inform and educate each patient of their treatment options, so that they can make the best possible decision for their own care.

FAIRFIELD COUNTY IMPLANTS & PERIODONTICS, LLC
1047 Old Post Rd., Fairfield • (203) 254-2006 • www.sonickdmd.com

DENTAL SCHOOLS:
University of Connecticut School of Dental Medicine
Columbia University School of Dental Medicine (AEGD)
Albert Einstein College of Medicine at Montefiore Medical Center (Prosthodontics)

PROFESSIONAL AFFILIATIONS:
American Board of Prosthodontics (Diplomate)
American College of Prosthodontics (Fellow)
American Dental Association
Connecticut State Dental Association
New Haven Dental Association (Past President)

FRANCESCO P. MARATTA, D.M.D., F.A.C.P.

DR. FRANCESCO P. MARATTA, a Connecticut native, received his undergraduate degree in biology with a minor in Italian at Trinity College in Hartford and earned his D.M.D. from the UConn School of Dental Medicine. After completing a program in Advanced Education in General Dentistry (AEGD) at Columbia University School of Dental Medicine, he trained for three years in Prosthodontics at Albert Einstein College of Medicine at Montefiore Medical Center. Board-certified by the American Board of Prosthodontics, he is a Fellow of the American College of Prosthodontics.

As a Prosthodontist, Dr. Maratta is an architect of comprehensive treatment and solutions for both simple and complex dental issues. He offers a full diagnostic and comprehensive care including services for hygiene, gums, restorative dentistry including fillings, veneers, crowns, bridges, dental implants, and dentures for both cosmetics and function for a better quality of life. He designs naturally looking beautiful and youthful smile makeovers to boost patients' self-confidence. He does complex restorative dentistry, single tooth and complete mouth restorations, cosmetic dentistry, and maxillofacial prostheses and artificial substitutes for oral and facial tissue for patients who have suffered a traumatic injury or oral cancer. He incorporates digital 3Shape impressions for less invasive surface or tooth replacement and a Biolase Laser for Gingival Sculpting. Among the newest proven protocols, he's studied and utilized "All-On-4" which restore full dental function for a single tooth, multiple teeth or full arch that look, feel and function like patients' own healthy, natural teeth and offer unsurpassed levels of comfort. He offers teeth whitening, treatment for sleep apnea and customized bite appliances to promote comfort and good oral health.

Dr. Maratta offers comprehensive treatment for dental implants which includes Nobel Biocare digital planning and minimally invasive grafting for immediate and accurate placement of implants. Restorations can sometimes be placed right away after implants are inserted (Teeth In a Day), and patients can go home the same day with beautiful teeth.

Because of his solid reputation for delivering optimal results with personalized patient care and the highest quality of treatment and technology, he is sought after beyond his practice in New Haven. He is also practices with Stamford Dental Group, and volunteers with Dentistry From The Heart.

NEW HAVEN PROSTHODONTICS, P.C.
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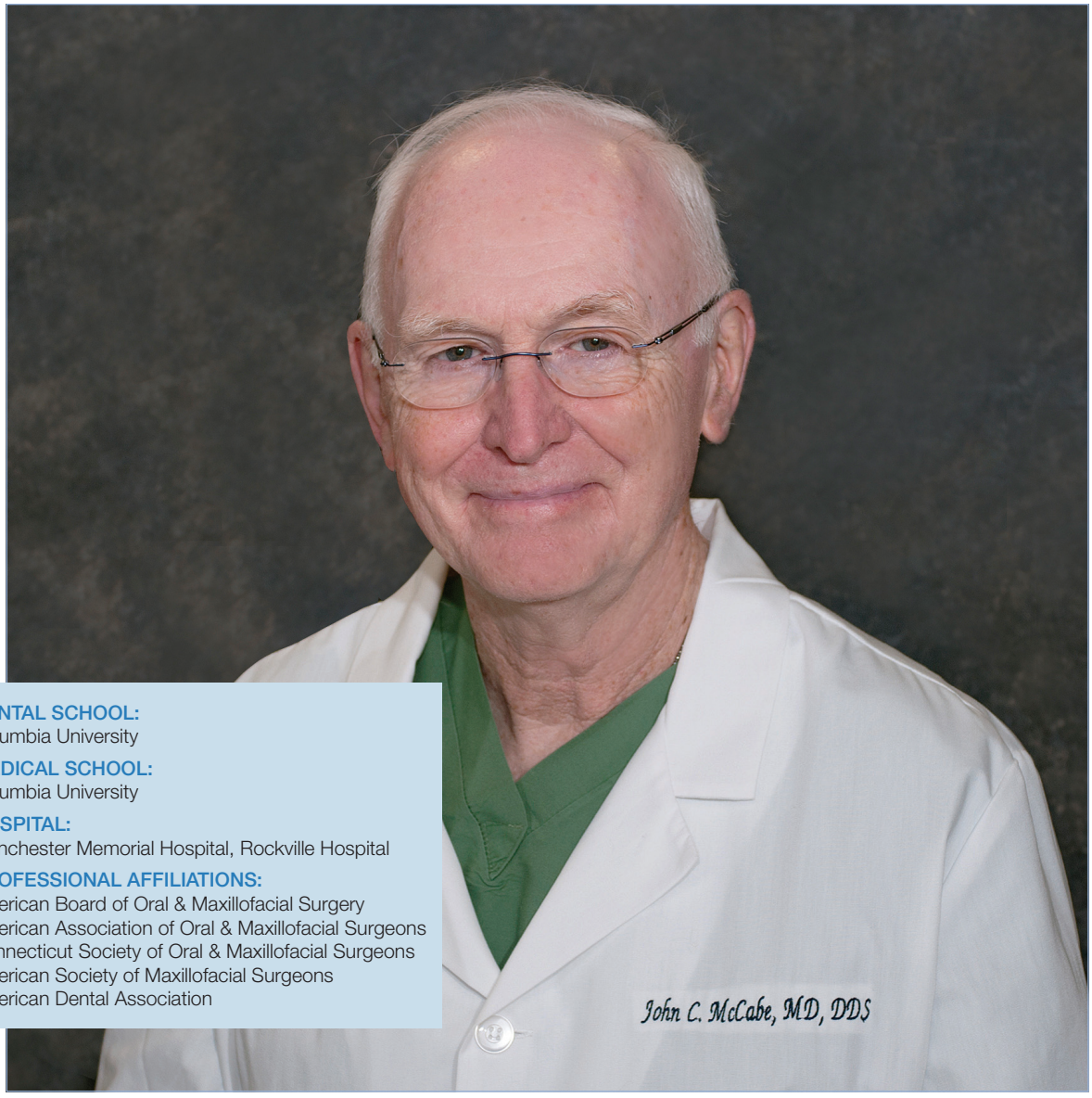
nhpros.com • teethinadaydentalimplants.com • newhavenhybridge.com

STAMFORD DENTAL GROUP, L.L.C.
47 Oak St., 2nd Fl., Stamford • (203) 883-6074



DENTAL SCHOOL:
Columbia University

MEDICAL SCHOOL:
Columbia University

HOSPITAL:
Manchester Memorial Hospital, Rockville Hospital

PROFESSIONAL AFFILIATIONS:
American Board of Oral & Maxillofacial Surgery
American Association of Oral & Maxillofacial Surgeons
Connecticut Society of Oral & Maxillofacial Surgeons
American Society of Maxillofacial Surgeons
American Dental Association

JOHN McCABE, M.D., D.D.S.

DR. JOHN McCABE earned his medical and dental degrees at Columbia University in New York City in a special dual degree program and trained in general surgery and oral & maxillofacial surgery at Columbia-Presbyterian Medical Center.

Afterwards he joined the full-time faculty at Columbia and taught and practiced there for more than ten years before chairing the Department of Oral & Maxillofacial Surgery at Creighton University in Nebraska. He was Chief of Oral & Maxillofacial Surgery at the Department of Veterans Affairs in the Bronx, New York and is a Colonel in the United States Army Reserve, Dental Corps.

Dr. McCabe is Board Certified and a member of many professional organizations. With his dual training he is well prepared to provide oral & maxillofacial surgical treatment to healthy and medically compromised individuals and endeavors to provide each patient with the most compassionate and effective care possible.

He is an expert in dental implants, wisdom teeth, corrective jaw surgery, treatment of tumors and cysts of the mouth and jaws and can provide in-office intravenous sedation and general anesthesia. He may recommend care of some patients in the hospital setting especially for treatment of facial trauma, head and neck cancer, craniofacial and developmental defects, and certain other conditions of the mouth and jaws.

Treatment of sleep apnea is possible with jaw surgery to increase the air passage, and patients who undergo this underutilized procedure may be able to say goodbye to CPAP devices.

COLUMBIA DENTAL*

366 Middle Turnpike West, Manchester • (860) 645-6868
columbiadental.com
***A private practice, no affiliation with Columbia University**

DENTAL SCHOOL:
Baltimore College of Dental Surgery
University of Minnesota School of Dentistry

PROFESSIONAL AFFILIATIONS:
American Association of Orthodontists
American Dental Association
Connecticut State Dental Association
Greater Danbury Dental Society

EMILY O'KEIFF, D.D.S., M.S.

DR. EMILY O'KEIFF graduated cum laude from the University of Notre Dame with a B.S. in biology and a minor in Spanish, which she still speaks. She graduated magna cum laude from Baltimore College of Dental Surgery, the world's first dental college and the birthplace of the Doctor of Dental Surgery degree. She trained in orthodontics at the University of Minnesota School of Dentistry and earned an M.S. in oral biology. She served as section chief for the dental section of the department of surgery at New Milford Hospital from 2008-2015.

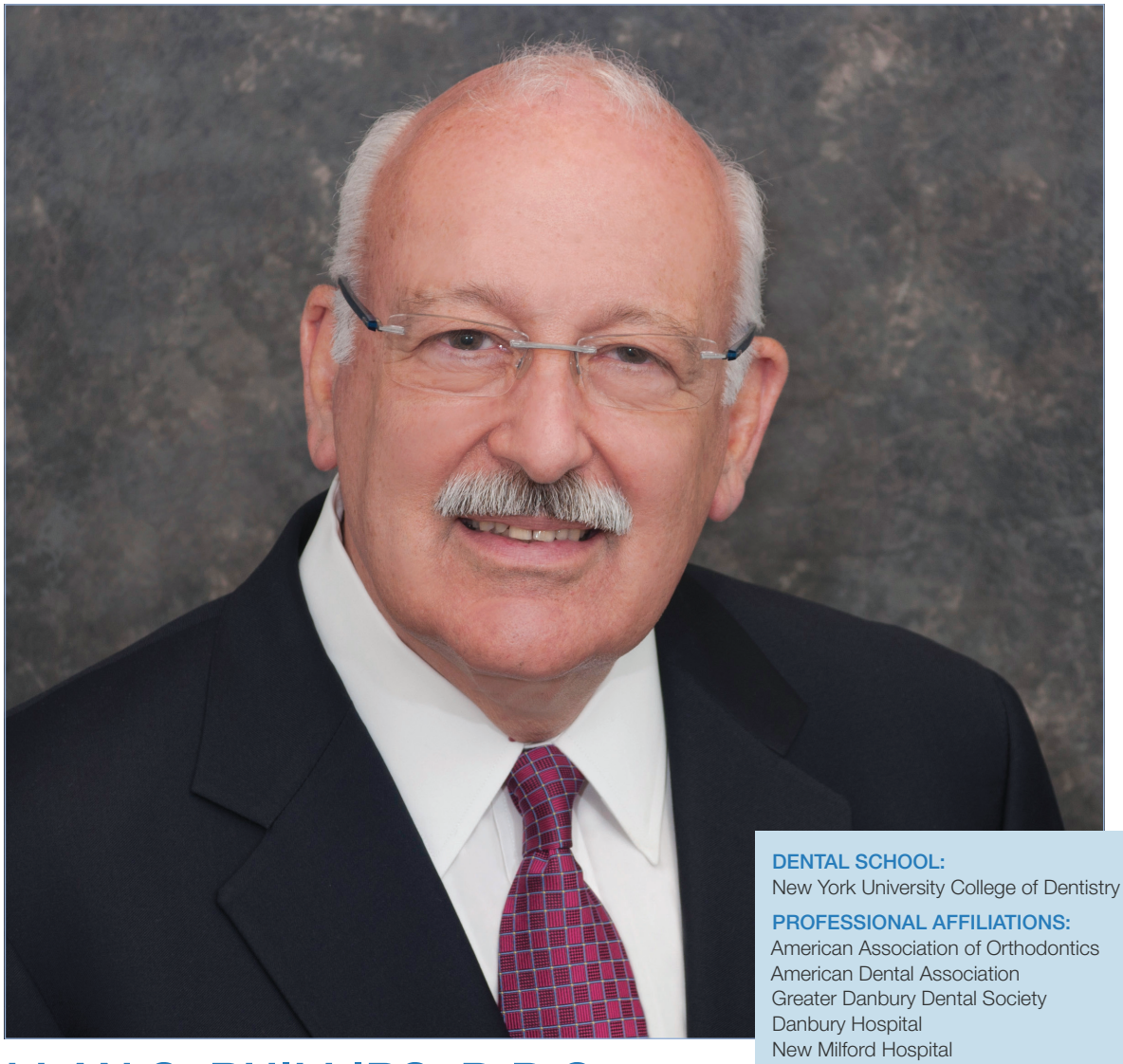
Dr. O'Keiff is in solo practice as an orthodontist and treats children and adults. Her warm, relaxing office is located in a historic building with exposed brick and large windows with natural light. The non-clinical look of her office is one reason why people feel calm and relaxed at each visit. Dr. O'Keiff is also good at relieving patients' anxieties.

She follows the guidelines of the American Association of Orthodontics, which recommends early evaluation of children at the age of seven to see if there is any "underlying skeletal disharmony" that needs to be addressed. Some treatments, she explains, such as palate expanders and correction of underbites, should be treated in the young to make future treatment more effective.

Regardless of the type of treatment her patients require, she spends "a significant amount of time on communication," she says. "I send a pre- and post-treatment letter, photos, and X-rays to their dentists, and pre-and post-treatment letters and photos to each patient. They are very thorough, customized letters – not 'stock' – and I spend most of my time (when I am not with patients) working on this."

Dr. O'Keiff makes orthodontics as fun as possible for children, offering a choice of different colored braces, very high-tech self-ligating braces for kids, porcelain braces, or nearly-invisible Invisalign appliances. She is a preferred provider of Invisalign®, Invisalign Teen® and Invisalign Express® due to her extensive experience with this technology.

EMILY O'KIEFF, D.D.S.
30 Bridge St., New Milford • (860) 354-6006



DENTAL SCHOOL:
New York University College of Dentistry

PROFESSIONAL AFFILIATIONS:
American Association of Orthodontics
American Dental Association
Greater Danbury Dental Society
Danbury Hospital
New Milford Hospital

ALLAN S. PHILLIPS, D.D.S.

DR. ALLAN PHILLIPS IS RECOGNIZED AS ONE OF THE MOST EXPERIENCED ORTHODONTISTS IN LITCHFIELD AND FAIRFIELD COUNTIES, combining a strong academic and professional background with state-of-the-art treatment. His personal commitment to creating beautiful smiles for children, teenagers and adults, along with superior aesthetic judgment have made him an acknowledged leader in the field of orthodontics.

Dr. Phillips earned his dental degree and received his post-graduate orthodontic training at the NYU College of Dentistry and is a widely-recognized leader in the dental community. He is past president of the Greater Danbury Dental Society and served as both orthodontic section chief at Danbury Hospital and head of continuing dental education at New Milford Hospital.

Dr. Phillips enjoys working with young patients at a critical stage in their development. He practices with the philosophy that orthodontics is more than improving aesthetics.

"When I design a treatment plan, I am not only creating a beautiful smile and a healthy bite; I am also anticipating the future growth and development of each child's facial structure that will occur over the next decade," he said.

"I love working with children and making them feel comfortable when they come into my office. I never tire of that magical moment in orthodontics that I call 'the reveal,' when a patient first looks in the mirror and sees a beautiful smile with no braces.

"A person's smile contributes dramatically to a first impression and helps build self-confidence. It's important, no matter how old you are."

Dr. Phillips is also experienced in working with adults who make up about 25 percent of his practice. "Many adults may not have had the opportunity to receive treatment as children. They may have crowding or spacing issues that bothers them every time they look in the mirror. In addition to creating a beautiful smile for them, I am also decreasing the potential for periodontal problems as they get older."

Dr. Phillips says the most critical part of patient care is treating each patient gently and with compassion, with the goal of assuring absolute accuracy and minimizing treatment time. "I receive immeasurable satisfaction creating life-changing smiles. It is a privilege to make a difference in a patient's life forever."

ALLAN S. PHILLIPS, DDS

7 Pickett District Rd., New Milford • (860) 354-3989
304 Federal Rd., Brookfield • (203) 775-9463
5 School St., Bethel • (203) 748-1600
8 Prospect St., Ridgefield • (203) 438-6922

MITCHELL QUINTNER, M.S., D.M.D.

DENTAL SCHOOL:
University of Connecticut
School of Dental Medicine

PROFESSIONAL AFFILIATIONS:
American Dental Association
American Academy of Cosmetic Dentistry
Academy of Computerized Dentistry
Connecticut State Dental Association

ALEXANDER QUINTNER, D.M.D., F.A.G.D., F.I.C.O.I.

DENTAL SCHOOL:
University of Pennsylvania School of Dental Medicine
Saint Francis Hospital General Practice Residency in Dentistry

PROFESSIONAL AFFILIATIONS:
American Dental Association
Fellowship in the Academy of General Dentistry
Connecticut State Dental Association
Fellowship in the International Congress of Oral Implantologists

SENSITIVE CARE COSMETIC & FAMILY DENTISTRY

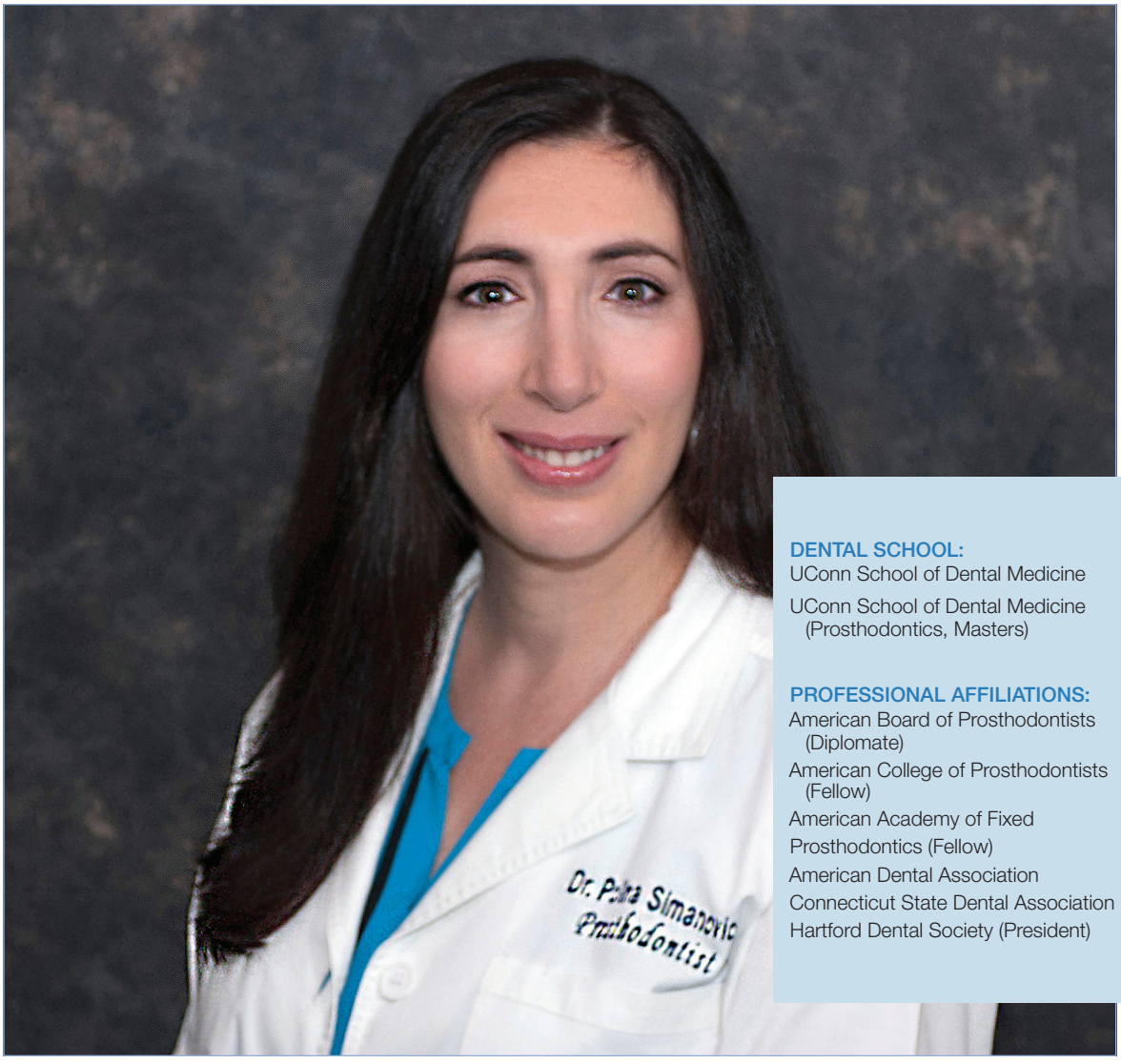
DRS. MITCHELL I. QUINTNER and ALEXANDER QUINTNER provide comprehensive cosmetic and reconstructive care that utilizes their exceptional training in state-of-the-art diagnostics and treatments.

DR. MITCHELL QUINTNER, a Milford native, graduated from UConn, where he received his B.A. in biology and M.S. in cell biology. He earned his D.M.D. from the UConn School of Dental Medicine. Active in the community, he is a Milford Rotarian and serves on the Board of Health. He has participated in the Annual Day of Giving, which offers free dental care to the needy and donated dental services in Haiti, where he treated 50-60 people a day to relieve their oral pain.

DR. ALEXANDER QUINTNER is a summa cum laude graduate and a Phi Beta Kappa key from Tufts University. He graduated with honors from the University of Pennsylvania School of Dental Medicine and was the sole recipient of the Delaware Valley Society of Oral and Maxillofacial Surgeons Award. One of eight students chosen nationwide to receive a fellowship in health policy from the American Medical Student Association, he is pursuing a Mastership of the Academy of General Dentistry, a program that draws fewer than two percent of dentists.

Drs. Quintner, along with their colleagues, a periodontist, oral surgeon, pediatric specialist, and certified Invisalign preferred providers, use a team approach to provide multi-specialty services under one roof, providing the most advanced treatments, cosmetic enhancements and preventative care. They offer dental implants that can immediately and predictably replace failing or missing teeth in one day. They utilize on-site CT-Scans and 3D Cone Beam imaging for precise detailed views of the teeth, face and neck, and the ability to do virtual surgery for accurate treatment plans with superior outcomes. For patient comfort, they offer sedation dentistry so patients can relax in the dental chair without fear or anxiety. They offer in-house CAD-CAM, one visit CEREC porcelain crowns, veneers and Zirconia bridges. These materials are strong, durable, compatible with the body, and more attractive than conventional ones. During routine hygiene exams, they screen for oral cancer using the VELscope® system, which provides timely information to help visualize abnormal, potentially cancerous or pre-cancerous oral tissues that are not apparent or sometimes not even visible with the naked eye alone.

SENSITIVE CARE COSMETIC & FAMILY DENTISTRY
55 Old Gate La., Milford • (203) 878-6699 • sensitivecare.net



DENTAL SCHOOL:
UConn School of Dental Medicine
UConn School of Dental Medicine (Prosthodontics, Masters)

PROFESSIONAL AFFILIATIONS:
American Board of Prosthodontists (Diplomate)
American College of Prosthodontists (Fellow)
American Academy of Fixed Prosthodontics (Fellow)
American Dental Association
Connecticut State Dental Association
Hartford Dental Society (President)

POLINA SIMANOVICH, D.M.D., F.A.C.P., M.D.Sc.

DR. POLINA SIMANOVICH is a highly skilled board-certified prosthodontist who values quality treatment and long lasting relationships built on trust. She is a perfectionist in providing dental care, and strives for the best lifelong esthetic and functional outcome for each and every patient. Dr. Simanovich treats dentistry as a personal passion, and her specialized training in Prosthodontics at UConn School of Dental Medicine gives her the confidence to plan and execute even the most complex cases.

Dr. Polina Simanovich received her Bachelor's of Science degree in biochemistry from Union College in Schenectady, NY. Her research fellowship at the National Institutes of Health in Bethesda, MD contributed to the scientific knowledge about dental jaw development on a genetic level. She earned her dental degree and completed a three-year residency in prosthodontics at UConn School of Dental Medicine.

Prosthodontics is an advanced specialty recognized by the American Dental Association that focuses on complex cases, which involve replacement of damaged teeth with surgical and restorative procedures. Dr. Simanovich is one of the few dentists who uses state of the art technology such as 3D imaging, 3D design and onsite fabrication for implant and restorative treatments. To make treatment seamless, comfortable and more precise, she utilizes this modern technology to deliver a standard of care above and beyond patient's expectations.

Dr. Simanovich truly believes in a comprehensive and multidisciplinary approach in helping a patient, which means that often times patient care goes beyond just dentistry. She says, "Every patient deserves to get an honest opinion, and learn about all of their options involving their care, so that they can make the best decision possible." Although she always loves a challenge, she is not a risk taker when it comes to her patients' diagnosis and treatments. She only uses proven procedures and techniques to create high quality long lasting results. In her eyes, everyone has the right to receive exceptional oral health care that makes a difference in their life.

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School of Dental Medicine

PROFESSIONAL AFFILIATIONS:
American Academy of Periodontology
Academy of Osseointegration
Congress of Oral Implantologists
American Dental Association
Connecticut State Dental Association
Connecticut Society of Periodontists
New London County Dental Society

DENTAL SCHOOLS:
University of Connecticut
School of Dental Medicine
University of Texas Health Science
Center in San Antonio

PROFESSIONAL AFFILIATIONS:
American Board of Periodontology
(Diplomate)
American Academy of Periodontology
Academy of Osseointegration
American Dental Association
Connecticut Dental Society
Connecticut Society of Periodontists
New London County Dental Society

GREGORY A. TOBACK, D.M.D., M.S.
MARIANNE MURRAY URBANSKI, D.M.D., M.S.C.D.

With over 45 years of combined specialty experience in dental implant surgery, periodontal therapy and periodontal plastic surgery, the team of Dr. Gregory Toback and Dr. Marianne Urbanski have built a culture of predictability at Shoreline Periodontics.

DR. GREGORY TOBACK graduated cum laude from St. John's University and earned his D.M.D. from UConn School of Dental Medicine, where he received the Award for Excellence in Restorative and Prosthetic Dentistry. He further trained in periodontics and dental implants at the University of Texas Health Science Center in San Antonio. He is licensed to provide services using conscious sedation and has advanced training in medical emergencies and holds a certificate in Advanced Cardiac Life Support (ACLS). In addition to private practice, Dr. Toback is a Clinical Professor at UCONN Dental School. He also participates in clinical research as a member of the prestigious McGuire Institute.

DR. MARIANNE MURRAY URBANSKI graduated cum laude from the College of the Holy Cross in Worcester and earned her D.M.D from UConn School of Dental Medicine where she received the award for Excellence in Restorative Dentistry and Oral Pathology. She completed her general dentistry residency at St. Francis Hospital and Medical Center in Hartford and returned to UConn Dental School for her specialty training in periodontics and Masters of Dental Science Degree. She was in solo practice in Meriden for 21 years before returning to her hometown of New London. She taught periodontics at UConn's School of Dental Medicine and Yale-New Haven Hospital, and is the author of the book, *Mind and Medicine: In Harmony for Healing*.

Both Drs. Toback and Urbanski are committed to providing patients with superior modalities to treat patients who have dental disease and have expertise in treating those who suffer from anxiety and apprehension. The doctors are certified in laser gum surgery (LANAP), Wilckodontics® Accelerated Osteogenic Orthodontics™ procedure to surgically accelerate orthodontic therapy, and the Pinhole Surgical Technique (PST) to correct gum recession.

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2018 TOP DENTISTS PROFILES

RICHARD AMATO, D.D.S.

DR. RICHARD AMATO graduated with high honors from Adelphi University. He earned his dental degree from Stony Brook University, where he received the Award for Excellence in Periodontology. He completed a post-doctoral residency at the Eastman Dental Center at the University of Rochester Medical.

Dr. Amato is passionate about today's advances in treating periodontal disease because these treatments help control other inflammatory diseases. He is one of the few area specialists to perform LANAP® protocol, the only FDA-approved laser protocol to eliminate gum infection and close up pockets without a scalpel or sutures. He also uses the Pinhole Surgical Technique™ to rejuvenate receding gums without cutting or sutures. For implant patients, he uses an i-CAT 3D Cone Beam scanner for accurate and almost limitless views of the face and teeth and to plan treatment. With today's technological advances, he says, "Everything should be virtually painless. It's rare that I write a narcotics prescription these days."

Dental School Stony Brook University School of Dental Medicine **Organizations** American Dental Association, American Academy of Periodontology, Connecticut State Dental Association, Connecticut Society of Periodontists, Bridgeport Dental Association

ADVANCED PERIODONTICS & DENTAL IMPLANT CENTER OF CT, LLC
324 Elm St., Ste. 103, Monroe • (203) 803-4688 • connecticutperiodontist.com

MARYAM AZADPUR, D.M.D.

DR. MARYAM AZADPUR earned her dental degree from the University of Pennsylvania School of Dental Medicine. She completed her residency in general dentistry at Waterbury Hospital and in pediatric dentistry at UConn Health Center. She also completed a fellowship in pediatric dentistry at Yale Children's Hospital. She attends continuing education courses regularly to stay abreast of new procedures in dental care. A Diplomate of the American Board of Pediatric Dentistry, she is a member of the medical staff with surgical privileges at the Connecticut Children's Medical Center in Hartford.

Dr. Azadpur and her warm, friendly staff are committed to providing a dental home for infants, children and adolescents. Dr. Azadpur says "It's quite rewarding for me" as she gains patients' confidence and helps them overcome fear. She sees children with special needs. She emphasizes preventative care beginning at age one, and during exam time, she offers long-term education about diet counseling and other matters that will help kids aim for a lifetime of good oral care.

Dental School University of Pennsylvania School of Dental Medicine **Organizations** American Academy of Pediatric Dentistry, American Dental Association, Connecticut State Dental Association, Connecticut Society of Pediatric Dentists

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MONICA H. CIPES, D.M.D., M.S.D.
ELIZABETH CHISHOLM, D.M.D.

DRS. MONICA CIPES and ELIZABETH CHISHOLM are a mother-daughter team of board-certified pediatric dentists with a love for children, as well as additional training and experience with infants, children and teens. For more than 25 years, their pediatric dental office has provided care to this specific population. By only hiring people with the same love and commitment to children, they are known as a place where their patients feel secure, relaxed and comfortable.

Drs. Cipes and Chisholm both hold degrees in pediatric dentistry and specialty certification in pediatric dentistry from the University of Connecticut School of Dental Medicine. Both are Diplomates of the American Board of Pediatric Dentistry and members of the attending staff at Connecticut Children's Medical Center in Hartford. Their particular areas of expertise and research are providing positive dental visits for patients, motivating children to practice good dental health habits, and improving the dental experience for children with special healthcare needs. At Cipes Pediatric Dentistry, they have extensive experience serving young people with special needs, including children with autism.

Drs. Cipes and Chisholm believe that every infant, child and teenager deserves a healthy, beautiful smile and are committed to providing the best possible care in a friendly, caring and fun environment.

CIPES PEDIATRIC DENTISTRY
798 Farmington Ave., West Hartford • (860) 233-1589 • cipespd.com

JACK DEGRADO, D.D.S.

DR. JACK DEGRADO founded Stamford Dental Group in 2000. The practice provides individualized care, often coordinated with a variety of specialists to deliver the highest quality treatment. He graduated from Columbia College of Dental Medicine, completed a two-year fellowship in Oral Implantology and Biomaterials at Brookdale Hospital, followed by a residency in Prosthodontics at Montefiore Hospital.

Dr. DeGrado is regarded as an authority in the field of dental implants and the restoration of teeth. Patients travel from the tri-state area to seek his expertise. Dr. DeGrado has established a reputation as "the dentists' dentist" when working on complex cases. His research and techniques have been published in the Journal of Oral Implantology. He has been voted by his peers as a Top Dentist in Stamford and Greenwich magazines since 2009.

Dr. DeGrado believes in giving back to his community. Stamford Dental Group hosts Dentistry from the Heart and supports Operation Smile, the Food Bank of Fairfield County, Toys for Tots, Alzheimer's Association, and the Breast Cancer Alliance.

Dental School Columbia College of Dental Medicine **Organizations** American Dental Association, American College of Prosthodontists, Connecticut State Dental Association, American Academy of Implant Dentistry

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47 Oak Street, Suite 220, Stamford, CT • (203) 202-3529 • stamforddentalgroup.com

JEREMIAH GRANADOS, D.M.D., M.D.S.

DR. JEREMIAH GRANADOS graduated from Florida Atlantic University with a bachelor's in biological sciences. He earned his general dental degree with honors from Boston University before completing a combined certificate/master's degree in endodontics at UConn School of Dental Medicine in a three-year residency program in root canal treatment and surgery.

A private practice endodontist, Dr. Granados performs root canal treatment and apical microsurgery and diagnoses infections and diseases of the dental pulp and tissue surrounding the root. He accepts referrals from general dentists throughout central Connecticut who want patients' root canals treated by a specialist. His goal is to enable patients to retain their natural teeth using less invasive microsurgical techniques and advanced materials for higher success rates and shorter recovery periods. He is proud of getting positive feedback from patients for making their root canal experiences as pain-free as possible during and after the procedure.

A dental officer with the Army National Guard, Dr. Granados is responsible for overseeing the oral health of over 5,000 soldiers. He also volunteers for the Connecticut Mission of Mercy.

Dental School Henry M. Goldman School of Dental Medicine at Boston University, University of Connecticut School of Dental Medicine **Organizations** American Association of Endodontists, Alpha Omega International Dental Fraternity

JEREMIAH GRANADOS
360 Tolland Turnpike, Suite 2A, Manchester • (860) 646-4811
1080 Day Hill Road, Suite 303, Windsor • (860) 683-0244 • ctendoassoc.com

ZACHARY GRILLO, D.M.D.

DR. ZACHARY GRILLO graduated from the University of Connecticut, where he earned a Bachelor of Science degree in Physiology and Neurobiology with a minor in Ecology and Evolutionary Biology. He then received his degree of Doctor of Dental Medicine from the University of Connecticut, School of Dental Medicine. He furthered his education by completing a General Practice Residency at St. Francis Hospital in Hartford, Connecticut. He is in practice with his father, Dr. Robert Grillo, in South Windsor.

Dr. Grillo carries on his pursuit of dental excellence by his involvement in continuing education courses and membership in the American Dental Association, the Academy of General Dentistry, the Hartford Dental Society, and the Connecticut State Dental Association. He believes so strongly in continuing education he even took a trip to China to learn more on Implant Dentistry, all to serve you better. He is currently on faculty with Advanced Implant Educators where he takes great joy in teaching his colleagues. His goal is to provide you with quality, compassionate care, while giving you the information you need to make an informed decision regarding your dental and overall health. Whether for a wellness check, a full mouth rejuvenation, or just to say hello, Dr. Grillo looks forward to meeting you!

GRILLO DENTAL
498 Buckland Road, South Windsor • (860) 648-2848

JOSEPH R. HOWARD, D.D.S., M.D.

DR. JOSEPH R. HOWARD earned his medical degree from the University of Pennsylvania School of Medicine and his dental degree from New York University College of Dentistry. He completed his residency in oral surgery at the Hospital of the University of Pennsylvania and Children's Hospital of Philadelphia. He holds active licenses in medicine and dentistry in Connecticut and exceeds Connecticut's requirements for continuing education.

During medical school, he developed a "passion for what oral surgeons were doing in the operating room" because the scope of this specialty is so wide. He employs the most advanced surgical techniques and technology including 3D imaging and guided surgery. This results in safer, more predictable surgery and faster recovery for his patients. He has performed thousands of successful implants and bone grafts and does these procedures daily in his practice. He treats patients with facial trauma and broken jaws and the Hartford Wolf Pack hockey team. The office is very convenient and easy to work with, offering weekend appointments and evening hours. "We don't just remove wisdom teeth and put in implants," he says. "We fix problems and make people happy."

Medical School University of Pennsylvania School of Medicine **Dental School** New York University **Organizations** College of Dentistry Associations American Board of Oral & Maxillofacial Surgery (Diplomate), American Association of Oral and Maxillofacial Surgeons (Fellow), American Medical Association, American Dental Association, Connecticut Society of Oral Maxillofacial Surgery.

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ANN MARIE MANCINI, D.M.D.

DR. ANN MARIE MANCINI received her B.S. in Health Science from the University of Hartford and earned her dental degree from Tufts University School of Dental Medicine. Upon graduation, she went into private practice with Dr. Luciano Marini, her business partner and mentor.

Dr. Mancini offers comprehensive dentistry for people of all ages at Waterbury Smiles. The practice has state-of-the-art technology and offers the newest techniques in dentistry. "I try to treat every patient like a family member," she says, putting them "at ease, earning their trust in order to make them feel comfortable." She makes it a priority to listen to her patients and develop a good rapport with them. Her wonderful staff helps provide the excellent quality of patient care that Waterbury Smiles is committed to delivering. She is also dedicated to giving back to the community, having participated in Connecticut Mission of Mercy to offer free dentistry to people who cannot afford it.

Dental School Tufts University School of Dental Medicine **Organizations** American Dental Association, Connecticut State Dental Association, Waterbury Dental Society

MARINI & MANCINI DENTAL GROUP/WATERBURY SMILES
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JEFFREY O'CONNELL, D.M.D.

DR. JEFFREY O'CONNELL earned his D.M.D. degree from the University of Medicine and Dentistry of New Jersey, where he completed a three-year postdoctoral residency in prosthodontics, the restoration and replacement of missing or broken teeth.

At his state-of-the-art practice, Dr. O'Connell uses digital radiology, soft-tissue laser, cavity-detecting intraoral cameras, 3-D imaging for presurgical planning of dental implant placement and CAD/CAM technology (CEREC) to fabricate porcelain crowns in one visit. He takes the time to understand patients' chief complaints and specializes in complicated cases that involve crowns, bridges and dentures. He considers himself the "architect" of his patients' treatments and thrives on the challenge of restoring dream smiles with the newest, proven procedures and superior materials that make teeth look natural and lifelike. His entire dental team is comprised of friendly, knowledgeable people who are dedicated to making every patient feel comfortable and relaxed.

Dental School University of Medicine and Dentistry of New Jersey **Organizations** American Dental Association, Connecticut State Dental Association, American College of Prosthodontics, Bridgeport Dental Association

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ERNEST D. REAMER, D.M.D.

DR. ERNEST REAMER is honored to be practicing with his daughter, Dr. Carolyn Reamer Blicharz, who joined the practice in 2008. Their state-of-the-art office offers all aspects of general dentistry, including the treatment of children.

Dr. Reamer has a special interest in complex restorative cases and cosmetic dentistry. His expertise includes using veneers and crowns to restore smiles. "I have a desire to produce dentistry at the highest level and not settle for the average," he says. "It's challenging and the most gratifying thing I do." Dr. Reamer works closely with a number of area specialists who often refer challenging cases to him, and says he's privileged to call a number of these colleagues patients. He credits his experienced staff with creating a warm office environment where preventive dental care and its relationship to overall health are stressed. "The best part of dentistry," he says, "has always been the person-to-person interaction."

Dental School University of Pennsylvania School of Dental Medicine **Organizations** American Dental Association, Connecticut State Dental Association, Shoreline Dental Society, American Academy of Cosmetic Dentistry, River Valley Study Club (a chapter of the Seattle Study Club)

ERNEST D. REAMER, D.M.D., P.C.
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ALAN R. RISSOLO, D.M.D.

DR. ALAN R. RISSOLO and staff deliver high quality Oral and Maxillofacial Surgery care with a gentle hometown style. A Native of Norwalk, Dr. Rissolo graduated Fairfield Prep, Boston College and the University of Connecticut School of Dental Medicine. Following Dental School he pursued his special interest in Implant Dentistry at the UCLA Health Sciences Center. He returned to UCONN for residency in Oral and Maxillofacial Surgery followed by an externship at the UCLA Maxillofacial Implant Center. Dr. Rissolo is three times certified by the American Board of Oral and Maxillofacial Surgery and on active staff at Norwalk Hospital since opening his practice in 1993. As a member of the International Team for Implantology, he has published articles, served on implant consulting committees and lectured on various dental implant topics including Bone Grafting, Immediate Dental Implants and Computer Guided Surgery. Dr. Rissolo's private practice offers comprehensive Oral and Maxillofacial surgical care with a special focus on Advanced Dental Implant Surgery, Minimally Invasive Wisdom Tooth removal and care of Oral and Facial Injuries. He has placed thousands of Dental Implants spanning a 25 year period and is recognized as a leading dental implant surgeon in Fairfield County.

Dental School University of Connecticut **Organizations** American Board of Oral and Maxillofacial Surgery, American Association of Oral and Maxillofacial Surgery, American Dental Association, Connecticut State Dental Society, Academy of Osseointegration, International Team for Implantology

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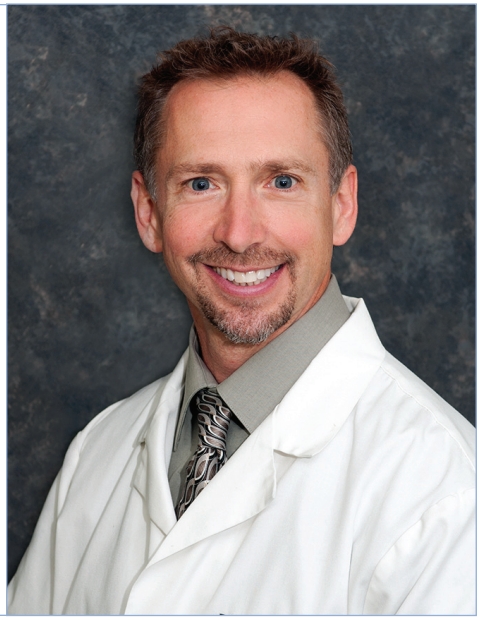
JAMES E. ROBSON, D.D.S.



DR. JAMES ROBSON knows first-hand what it is like to have a smile that is less than beautiful. As a middle school student, his orthodontist straightened his "horribly crooked teeth," and inspired him to study dentistry. He studied at the University of Colorado and earned his D.D.S. from Northwestern University Dental School. He practiced dentistry for five years in the Navy and was named "Top Dentist" there. He participated in humanitarian trips to the South Pacific and the Give Kids A Smile program and also volunteers his dental services at the Mission of Mercy here in Connecticut.

"I can give them back something that they have been missing from restoring a single tooth to an entire smile," he says. No matter how big a problem is, there's got to be at least one solution." He offers the Wand® STA (single-tooth anesthesia system) as an alternative to painful injections.

Dental School Northwestern University Dental School **Organizations** American Dental Association, Academy of General Dentistry, New London County Dental Society (past president), Southeastern Connecticut Study Group, Spear Study Club

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GREGORY W. SANFORD, D.M.D., M.SC.D.

DR. GREGORY SANFORD earned his dental degree with high honors from the University of Pennsylvania School of Dental Medicine and his Master's Degree in Dental Science with specialty in orthodontics from Boston University. He was previously a partner at a large New York City practice for 10 years and on staff at New York Hospital Cornell Medical Center.

Dr. Sanford prefers a conservative, non-extraction approach to orthodontic treatment whenever possible. He recommends that a child have an initial evaluation by age seven.

Dr. Sanford also offers orthodontic treatment for adults, including completely undetectable No Trace braces which are behind the teeth. Most adults need treatment for only six to nine months.

Dental School University of Pennsylvania School of Dental Medicine **Organizations** American Board of Orthodontics (Diplomate), American Association of Orthodontists, New England Society of Orthodontics

GREGORY W. SANFORD, D.M.D., M.Sc.D.

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CRISTINA L. SANTOS-TOMAS, D.M.D.

DR. CRISTINA L. SANTOS-TOMAS received her B.S. in biology from Trinity College and is a graduate of the UConn School of Dental Medicine. Her love for children led her to specialize in pediatrics and complete a pediatric dental residency program at the UConn and Connecticut Children's Medical Center. She is a board-certified pediatric dentist who is currently on the clinical teaching staff at the UConn School of Dental Medicine and on the medical staff of Connecticut Children's Medical Center.

As a pediatric dentist, Dr. Santos-Tomas is concerned about the prevalence of cavities among young children and strongly supports the ADA's and the American Academy of Pediatric Dentistry's recommended "age 1" dental visit. "Often, parents hesitate to bring a child to the dentist until they are 3 or 4," she says. "My goal is to create a dental home for children by age 1." She emphasizes that by seeing a pediatric dentist early, "children develop a positive relationship with the dentist and a healthy smile from the beginning."

Dental School UConn School of Dental Medicine **Organizations** American Dental Association, Connecticut State Dental Association, Connecticut Society of Pediatric Dentists, American Academy of Pediatric Dentistry

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JEFFREY A. TAMUCCI, D.D.S.

DR. JEFFREY TAMUCCI is a graduate of Connecticut College, and Georgetown University School of Dentistry. He has been a dedicated family General Practitioner providing comprehensive care since 1986.

Born in Port Chester, NY, he observed his father, architect and general contractor, transform residential homes. These experiences, accompanied with hands on training in industrial arts, helped him develop the visualization tools he uses practicing dentistry. Using a Facially Driven Smile Design Protocol for his patients, he is able to help change people's perception of themselves and their lives.

Utilizing a team approach when it comes to patients' restorative needs, with an initial comprehensive treatment plan, Dr. Tamucci can sequence services, make necessary referrals, and preview smile revisions using a digital workflow.

Dr. Tamucci embraces technology and has been using digital scanning equipment for over 15 years. He introduced Cone Beam Computed Tomography (CBCT) as a diagnostic service to his patient's in 2014, which allows him to more thoroughly diagnose abnormalities or pathology, analyze airway insufficiencies, and be more communicative to Oral surgeons and Periodontists when developing complex implant supported replacement teeth for dental rehabilitations.

Dental School Georgetown University School of Dentistry **Organizations** American Dental Association, Connecticut State Dental Association, Greater Norwalk Dental Society, Spear Study Group, Fairfield County Dental Club, Invisalign® Study Club, CEREC® Doctors

JEFFREY A. TAMUCCI, D.D.S.
5 Eversley Ave., Norwalk • (203) 853-0669 • tamuccidds.com

MICHAEL J. WILLIAMS, D.M.D.

DR. MICHAEL WILLIAMS focuses on family dentistry. He has a degree in biochemistry from Trinity College and his doctorate from UConn School of Dental Medicine, a national industry leader. His residency was at Wright Patterson Air Force base, which admits the top 10% of a class. "It was one of the most comprehensive educations I could ask for," he says, while noting he furthered his advanced training at Hanscomb Air Force base before opening his practice in Simsbury.

His philosophy is that "Everyone is different due to physical or financial considerations. I pride myself on sound practices while staying current technologically, utilizing lasers. I am not interested in selling a patient something they don't need. I'm part of my community and am true to those I serve."

Dr. Williams is a staff consultant to a preschool and goes into several others educating young brushers. He coached for local soccer and baseball leagues and has given his time to Connecticut Mission of Mercy serving the underinsured.

Dental School University of Connecticut School of Dental Medicine **Organizations** American Dental Association, Academy of General Dentistry, Connecticut State Dental Association, Hartford Dental Society, Simsbury Chamber of Commerce

MICHAEL J. WILLIAMS FAMILY DENTISTRY
965 Hopmeadow Rd., Simsbury • (860) 658-7833 • mysimsburyfamilydentist.com

CRAIG S. WILSON, D.D.S., F.A.G.D.

DR. CRAIG WILSON earned his bachelor's degree in chemistry from Miami University and his dental degree from The Ohio State University College of Dentistry. He completed a Yale University affiliated residency at Danbury Hospital, where he had advanced training in periodontics, endodontics, oral surgery, orthodontics, and pediatric dentistry. He further trained in implant prosthetics with the Branemark, 3i, Keystone, and Zimmer Implant systems. He is a Fellow of the International Dental Implant Association and Academy of General Dentistry.

Dr. Wilson and his warm, caring staff provide patients with exceptional personal care using the most advanced technology in preventative, restorative, cosmetic, and implant dentistry. He was one of the first Connecticut dentists to use laser to remove tooth decay and treat cavities without drills or injections. With laser, he treats soft tissue diseases including periodontitis, canker sores and tumors. Other advanced techniques include various digital diagnostics and the Sirona Cone Beam CT for accurate implant placement. His practice offers CEREC tooth restorations and follows strict federal guidelines to prevent infection.

Dental School The Ohio State University College of Dentistry **Organizations** American Dental Association, Connecticut State Dental Association, American Academy of Cosmetic Dentistry, Shoreline Dental Association, Academy of General Dentistry, International Dental Implant Association

CRAIG S. WILSON, D.D.S.
105 Main St., Old Saybrook • (860) 338-9974 • doctorwilson.com

Smiles For The Future Pediatric Dentistry, Orthodontics & Adult Dentistry

TOP DENTISTS' *profiles*

GARY S. SCHULMAN, *D.M.D., M. Arch.*

DR. GARY SCHULMAN, a graduate of UCONN, is a Diplomate of the American Board of Pediatric Dentistry and a member of the attending staff at Connecticut Children's Medical Center. Prior to becoming a pediatric dentist, Dr. Gary practiced architecture in Wilton, CT. Dr. Gary is an associate professor at UConn School of Dental Medicine, teaching orthodontics to residents and where he published his research recognizing a genetic link to dental findings. He believes that Smiles For The Future provides gentle, progressive and outstanding dental care in a warm and professional environment. Dr. Gary, a past President of the Connecticut Society of Pediatric Dentistry, is also dedicated to the treatment of patients with special needs. **TOP DENTIST 2009-13, 2016-2018**

MAGDALENA Z. TAUBER, *D.M.D.*

DR. MAGDALENA Z. TAUBER received her Doctorate in Dental Medicine from Tufts University School of Dental Medicine. Dr. Maggie completed specialty training in pediatric dentistry at the University Of Connecticut School Of Dental Medicine. She is a Diplomate of the American Board of Pediatric Dentistry. Dr. Maggie holds privileges at Connecticut Children's Medical Center where she regularly performs hospital dentistry. She is involved in organized dentistry and is currently the Connecticut representative to the Northeast Region of the American Academy of Pediatric Dentistry. According to Dr. Maggie, Smiles for the Future takes advantage of the latest advancements in technology and methods such as digital x-rays, lasers and silver diamine fluoride. **TOP DENTIST 2016, 2018**

BINA KATECHIA, *D.D.S., M.Sc.*

DR. BINA KATECHIA received her dental degree from the University of Glasgow and a certificate in pediatric dentistry from the University of Connecticut. She is a Diplomate of the American Board of Pediatric Dentistry and Program Director for the University of Connecticut Pediatric Dentistry Residency Program. She is the Vice President of the Connecticut Society of Pediatric Dentists, Site Visitor for the Commission of Dental Accreditation and Board Examiner for the American Board of Pediatric Dentistry. Dr. Katechia is a fellow of the American Academy of Pediatric Dentistry. This status is given to those who have contributed above and beyond to the field of pediatric dentistry. **TOP DENTIST 2009, 2010**

LORIN B. SHER, *D.M.D., Ph.D.*

DR. LORIN B. SHER, a specialist in Orthodontics and Dentofacial Orthopedics, received her Bachelor of Science in Biomedical Engineering from Syracuse University and dental degree and Ph.D. at UCONN. She published several articles on the effects of hormones on bone and has presented her work both nationally and internationally. She received numerous awards and honors. She is a member of the American Association of Orthodontists, Northeast Society of Orthodontists, the ADA and CSDA. Staying up-to-date on literature and attending continuing education courses, Dr. Lorin is passionate about providing state-of-the art orthodontic care including Invisalign® clear aligner therapy. She treats both children and adults with compassion and attention to detail. **TOP DENTIST 2016, 2018**

CARLOS BRAVERMAN, *D.M.D.*

DR. CARLOS BRAVERMAN, who is fluent in Spanish and Hebrew, attended dental schools at the National University of Mexico and Marquette University in Wisconsin, where he graduated cum laude. Dr. Braverman then completed a general practice residency at the Veteran's Affairs Hospital before entering private practice. While studying for his degrees, Dr. Braverman managed to donate his time to many volunteer activities such as the Community Service Hospital in Mexico City. Staying up-to-date on current literature and attending continuing education courses allows Dr. Braverman to master advances in dental care. **TOP DENTIST 2016, 2018**

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Goat-ing Us On

GOATS N' ROSES: A WONDERFUL, WACKY FARMSTAND RESTAURANT UNLIKE ANY OTHER | BY ERIK OFGANG

Somehow, despite all I'd heard and read in praise of Goats N' Roses in Marlborough, I still wasn't prepared for the experience of eating here.

Words, after all, don't really do this place justice.

Driving along a sparse stretch of Route 66 in Marlborough, you know you've arrived at The Farm at Carter Hill, where Goats N' Roses is located, when you see a vintage gas station and small sign proclaiming this as the home of Goats N' Roses, an "edgy eatery."

REVIEW

Goats N' Roses
Marlborough

Turning in you enter a space that feels part farm and part Cold War-era roadside attraction. The complex of buildings and fields is home to a bed and breakfast, general store, pub and event barn. There is even an animal pen filled with goats who jump and dance on their hind legs. An elaborate series of bridges crisscrosses the goat pen, allowing them to show off their climbing abilities.

In front of the inn and pub, around the corner from the goats, is a wooden pergola shading a collection of tables, each set in a fancy manner and each with a rose in its center. This is "Goats N' Roses."

Even if the food is just ordinary, I think as I'm led to my table, this place is worth a visit for the setting alone. A few minutes later, I learn the food is far from ordinary.

A double burger, served with the classic topping combo of tomato, pickle and onion, is among the best I've had in Connecticut. Good as it is, it is surpassed by The Purple Goat. One of the restaurant's signature sandwiches, this intriguing creation features crispy eggplant cutlets and a rainbow's worth of colorful vegetables from roasted peppers to vine tomatoes and greens. The sandwich is crowned by a winning combination of melted provolone and, of course, goat cheese.

The menu was conceived by chef/owner Kathy Denisiewicz and her niece and co-owner Juliette Denis. It is split into two broad sections, both of which feature farm-fresh ingredients. The "picnic fare" portion has creative sandwiches and elevated roadside items like burgers and hot dogs. The "farmer's table" portion features more formal dishes. These include entrées like roast chicken and appetizers such as the lobster crostini, the signature tostones or the provocatively named Ménage à Trois of Avocados, three servings

Clockwise from top: Goats N' Roses co-owners Juliette Denis and chef Kathy Denisiewicz; the outdoor dining area; Ménage à Trois of Avocados; strawberry shortcake; pistachio tart.

of avocado on grilled bread, one with bacon, another with tomato and the third with goat cheese.

Goats N' Roses opened in the spring of 2017. Denisiewicz, who owns the Spicy Green Bean in Glastonbury and Shad Row in Rocky Hill with another niece, was approached by the owners of The Farm at Carter Hill about opening a restaurant there. As she contemplated the project, Denisiewicz enlisted the aid of Denis, who at the time was living in Miami and working as a teacher.

Both fell in love with the wacky location.

"I didn't really know much about Marlborough except for that it was really pretty and country," Denisiewicz says. After visiting the property she described it as "sensory overload."

Denis adds, "It's like Wonka land."

They decided it would be the perfect spot for a memorable restaurant. It was Denis who struck upon the name. She was inspired by the goats on the premises, her middle name, which is "Rose," and a love of the rock band Guns N' Roses.

"It's the perfect name for what we're trying to do. We're trying to make everything fun, funky and lighthearted," Denis says.

For dessert, visitors can choose from a variety of dishes that, like the earlier courses, emphasize fresh, local and summer-appropriate ingredients. The strawberry shortcake, served with two grilled, Southern-style biscuits, topped with strawberry juice, ice cream, house-made whipped cream and fresh strawberries, looks like happiness on a plate. As do the pistachio raspberry tartlets, which are topped with white chocolate ganache.

The seasonal restaurant is open through October. Space heaters are used and blankets are provided as the weather gets colder. The restaurant also offers on- and off-site catering. Goats N' Roses doesn't serve alcohol, but the Hog's Breath Tavern right next to the restaurant does; visitors can get drinks and bring them to their seats.

As for the goats themselves: No visit to the restaurant is complete without a trip around the corner to where they are kept. When I ask Denisiewicz and Denis if the goats are the ones that provide the goat cheese for various dishes, they laugh. Right now the goats are too young to produce milk, and are pets of the property owners. Many have movie-inspired names like Bonnie, Clyde, Thelma and Louise.

"They're filled with charm and personality," Denisiewicz says.

The same can be said for the restaurant they inspired.

Goats N' Roses

86 E. Hampton Road, Marlborough

860-295-1111, goatsnroses.com

Price range: Picnic fare $4.25-$12.95 (double burger $9, The Purple Goat $12.95); small plates $10-$15 (tostones $12, Ménage à Trois of Avocados $13, lobster crostini $15); medium and large plates ($10-$23); dessert ($8-$9)

Hours: Wed.-Thu. 11 a.m.-3 p.m. and 5-8 p.m., Fri.-Sat. 11 a.m.-3 p.m. and 5-9 p.m., Sun. 11 a.m.-3 p.m. and 5-8 p.m. Closed Mon.-Tue.

Cash only (ATM on site)

Wheelchair accessible

AMBIANCE One-of-a-kind. Think roadside attraction with top-of-the-line cuisine. A visit to this laidback-yet-elegant outdoor restaurant is a dining experience that is hard to beat.

SERVICE Friendly and accommodating. During one visit I was worried I would be too late for their lunch serving. When I called and said I'd arrive a few minutes before they closed, and might even be late, they said they'd wait (they did not know I was potentially writing about them).

FOOD The country setting has inspired a menu utilizing farm-fresh ingredients, but the menu items themselves have a global, cosmopolitan vibe. Fun and wholly original, the food lives up to the establishment's striking Goats N' Roses name.

Suite Deal

TYLER ANDERSON'S NEW RESTAURANT AT THE GOODWIN HOTEL IS WORTH AN EXTENDED STAY | BY ERIK OFGANG

Porrón & Piña, the new Hartford restaurant from chef Tyler Anderson and his team, is really two — or even three or four — restaurants in one.

Housed in the historic Goodwin Hotel that dates to 1881 and was reopened last year, Restaurant Porrón is an elegant Spanish restaurant, with a dining room replete with dark red booths, beautiful murals and large, cylindrical chandeliers. In a separate wing of the hotel is Bar Piña, an old-school cocktail lounge. To get to the bar, you walk through a circular-shaped library with tile floors and eye-catching bookshelves stacked with books. It's a show-stopping space that is about as chic as any in the state for grabbing a drink. Above the bar is a pineapple chandelier, the symbol for hospitality, that matches one of Anderson's tattoos.

"This is a throwback to old Hartford. Hartford was the publishing capital of the United States when this building was built," says Anderson, who was a cast member on Bravo's *Top Chef* last year and owns Porrón & Piña with A.J. Aurrichio. The duo also owns Millwright's in Simsbury and, along with the team from Bear's Smokehouse BBQ, The Cook & The Bear in West Hartford.

In the evening the bar offers craft cocktails, beer, wine and wonderful sangria. By day the bar is transformed into a doughnut shop and coffee house, featuring pastries made by pastry chef Kristin Eddy, who also has that role at Millwright's and The Cook & The Bear.

Anderson's kitchen provides breakfast, lunch and dinner, and though the bar and restaurant occupy separate spaces within the hotel and have distinct feels, they share the same impressive, Spanish-inspired and New England-completed menu, all offered against the backdrop of a classic hotel.

A complimentary meal offered to us begins with a tasting of cheeses, including excellent raw cheese from Cato Corner Farm in Colchester and Arethusa Farm in Bantam, as well as Spanish imports. "The cheese selection is a perfect example of what the restaurant is modeled after, it's sort of 40 percent Spanish and 60 percent New England," Anderson says. He says this mixed influenced can be found elsewhere on the menu. "Even though we're a Spanish restaurant, we use a lot of local vegetables."

In addition to the cheese portion of the menu, there is a "ham bar" with various styles of global ham. But the heart of the menu is found under the tapas heading. The los hamburguesas ($12) beef sliders, topped with ham jam, Arethusa's Tapping Reeve cheese, mustard and onion, are delectable, as are the patas de pato, duck legs ($12), which are smoked with a sherry glaze, and topped with pomegranate seeds.

Above: The murals at Restaurant Porrón, one half of Porrón & Piña in Hartford.

Right: The patas de pato (duck legs), are smoked with a sherry glaze, and served topped with pomegranate seeds

PHOTOS: WINTER CAPLANSON

Another tapas highlight is the esparragos calcotada ($9), asparagus served with smoked egg yolk and romesco sauce.

For the main course, we opted for paella Valencia ($26), a one-dish feast of rice, chorizo, chicken, clams and mussels. The menu warns that the dish will take 30 minutes to make, but the staff did a nice job of timing the order so we did not wait longer than we would for a standard entrée, and it would have been worth the wait in any case.

For dessert we had the crema catalan ($8) and churros ($9). Pastry chef Eddy has long impressed us with her baked goods and dessert, and both of these dishes showed off her ample skill. Especially the churro: It is a warm and soft doughnut topped with cinnamon sugar, lemon caramel and smoked chocolate sauce that bears no resemblance to the hardened, crunchy churros you get at carnivals.

All this cuisine fits with the rejuvenated, thoroughly modern but respectful-of-the-past feel of the Goodwin Hotel itself. The longtime Hartford staple, with its striking brownstone-esque, Victorian-era terra cotta facade, had been closed since 2008 but reopened last year. The first restaurant to occupy the hotel, Harlan Brasserie, only lasted from May until November of last year.

Taken together, Porrón & Piña and the hotel reminded us of New York City's Ace Hotel, which is home to The Breslin and Stumptown Coffee Roasters and features a similar mix of a sleek hotel paired with destination-worthy dining and drinking spots. That's the idea, Anderson says. "We're shooting to be a cross between The Ace and NoMad [Hotel in New York and Los Angeles]. … We were going for that Ace Hotel feel downstairs. Just cool places for people to hang out. You have to make it so they never want to leave."

They'll also want to come back.

Porrón & Piña

1 Haynes St., Hartford
860-904-2101, porronandpina.com

Restaurant Porrón hours: Mon.-Thu. noon-2 p.m., 5-9 p.m.; Fri. noon-2 p.m., 5-10 p.m., Sat. 5-10 p.m.

Bar Piña hours: Mon.-Fri. opens at 4 p.m.; Sat. opens at 5 p.m.

Doughnut shop hours: Daily 7-11 a.m.

Wheelchair accessible

GO BEYOND STEAKS AND BURGERS WITH THREE OF THE STATE'S TOP CHEFS WHO OFFER TIPS ON SPICING THINGS UP ON THE GRILL

GRILLING WITH THE GURUS

BY FRANK RIZZO

CHRIS SHEEHAN
MAX DOWNTOWN, HARTFORD

"My favorite summer ingredient is clams," says Chris Sheehan, who has helped create the restaurant's new menu since it reopened after renovations last fall. "There's nothing like freshly harvested, local clams. That's something people wouldn't expect to put on the grill. Plus, it can be both a great appetizer or you can serve it with summer vegetables as the main dish."

For Sheehan, it's about the taste of the ocean's bounty during the summer months when the clams are abundant, fresh and sweet. Prepared in a casual, rustic manner, it's a low-maintenance meal. "You impress people with the simplicity of the dish and the amazingness of the fresh grilled clams. They don't need a ton of help."

PHOTO: ABEL SANTANA

Grilled clams in charred lemon butter with summer vegetables and herbs

Grill about two dozen clams on medium-high heat (*not* high because the shells can crack), along with a lemon cut lengthwise. At the same time, place a sheet pan on half the grill with six cloves of thinly sliced garlic and butter. As the clams open, place them on the sheet and combine with the mixture, adding lots of your favorite garden herbs. Squeeze the charred lemon over the clams, which are fully cooked once opened, before serving.

For an entrée, use summer vegetables such as shaved zucchini, heirloom tomatoes, grilled onions and fresh greens, "and serve it like a warm salad." A variable would be to mix in pre-grilled sausage "because clams go so well with pork," Sheehan says. Oysters can be substituted in the dish, but be sure to pre-open them, add lemon garlic butter, and place the shell back on top before adding them to a lower-temperature grill. "The oysters cook much faster than the clams because they have a thinner, more brittle shell," says Sheehan, who recommends cooking them for only a couple of minutes, periodically removing the top shells to check on their progress.

REBECCA MURASKI
SOLTORO AT MOHEGAN SUN, UNCASVILLE

"One of the big things that people miss with elevated grilling is that people just go to the basics: red meat," Muraski says.

Flavor profiles of seafood, as well as vegetables and even fruit — like avocados, peaches, pineapple and nectarines — can be heightened by getting a little char on them, she says, and combining them with seasonings, oils and vinaigrettes.

"The trick with marinades is getting the balance right. They're often too acidic, so getting the right amount of honey or sugar or agave with the fresh herbs really is the key."

As for her charred summer shrimp recipe here, it can be produced indoors in the winter, "just minus the grill marks."

PHOTO: CHRISTINE HOCHKEPPEL/SALTY BROAD STUDIOS

Charred shrimp with poblano cream

Skewer seven shrimp per person, lightly brush with vegetable or olive oil, and quickly place shrimp on a grill on the hottest setting, just enough to create "grill marks," only a few seconds on each side. Remove shrimp from skewers and place into a sauté pan along with one teaspoon of minced garlic, one tablespoon of guajillo butter, and one small-diced guajillo chili pepper. Sauté over medium heat until cooked thoroughly, about four minutes. Add one tablespoon of mezcal to smoke/flame; squeeze fresh lime juice over all contents in pan. Serve over bed of Mexican fried rice and drizzle with poblano crema. Garnish with charred avocado (cut lengthwise in half into about three slices and grilled for 8-10 seconds to create grill marks) and a lime wedge.

For one gallon of poblano crema (enough for about 18 servings): Remove seeds and stems from poblano peppers. Small-dice a half-pound of onions and peppers; sauté with oil and salt over medium heat to lightly brown; gently stir in 1½ quarts of heavy cream and a quarter-gallon of whole milk; bring to a simmer. Purée all ingredients in blender with 1½ tablespoons of kosher salt and return to heat. Reduce to one gallon. Cool in refrigerator. Store in covered container for up to seven days.

DENISE APPEL
ZINC, NEW HAVEN

"At the end of summer we tend to be thinking of eating lighter," Appel says. "My partner Liz is a vegan — so we look to vegetables anyway — but we try to serve them in an interesting way."

PHOTO: ELIZABETH GRANT PHOTOGRAPHY

Appel celebrates vegetables at the peak of the season simply — and with just a modest extra touch to bring out their flavors and freshness. One way is to grill over Cowboy wood chips — you can choose apple wood, cherry wood and other all-natural woods — which gives dishes "just the right subtle smoke," she adds.

In August, corn is at its most abundant, so that's Appel's go-to, grilled in the husk. But it's what she does *after* that makes it pop: smearing the fresh-from-the-farm shucked corn with a combination of cilantro, goat cheese, harissa salt. That could be a standalone dish, she says, but why stop there? Grill up some shishito peppers, roast a few potatoes, and caramelize an onion or two, with a basil-based vinaigrette poured over the vegetables on the grill to add sweet, spicy and earthy flavors to the party.

Corn with goat cheese, cilantro and spices, with grilled vegetables

Grill corn in their husks over all-natural Cowboy chips (apple wood, hickory, pecan wood chips) for 10 minutes. Peel back husk and slather a mixture of a half-cup of softened goat cheese, four tablespoons of chopped cilantro, a quarter-cup of extra-virgin olive oil, and harissa salt on the corn. Add charred peppers, roasted potatoes with crackling skins and caramelized grilled onions as sides. Cook the veggies alongside the corn until tender, about 10-12 minutes. For a smokier taste, soak the wood chips in water before adding to the grill. A charcoal or gas grill can be used; for a gas grill, it is recommended to use a smoker box or aluminum foil to contain the wood chips.

More Mofongo

THIS NEW BRITAIN RESTAURANT GOES THROUGH 500 POUNDS OF PLANTAINS A DAY

© PHOTOS BY TJ

UNDER THE RADAR

Vincent Placeres says the inspiration to open Mofongo was one of those "aha!" moments.

A veteran chef with a résumé including stints at The Cheesecake Factory and Foxwoods Resort Casino, Placeres wanted to open his own fast-casual restaurant, but felt the market was oversaturated in many food styles including Mexican, a cuisine he had experience making.

While visiting Puerto Rico, where his father is from, Placeres fell in love with mofongo. The traditional dish is made from plantains that are picked green, then fried and mashed with salt, garlic and oil in a wooden mortar and pestle called a pilón.

"I really fell in love with the flavors," he says. "I came back to the states and I could never replicate them. Whatever restaurant I went to they were missing that key flavor."

He adds, not being able to find a good mofongo "drove me insane."

Then it struck him: Mofongo was his niche.

He decided to open a Puerto Rican restaurant named for and specializing in the dish. He realized, "If I'm going to name my restaurant Mofongo it better be the best mofongo out there." So, he and his team set to work experimenting with different recipes. Ultimately, "we came up with a perfect recipe."

That recipe has powered Mofongo in downtown New Britain. Opened in 2017, it is a local favorite that has done so well that in May Placeres opened a second New Britain restaurant. The new spot is called The Kitchen and specializes in pizza and Italian-inspired cuisine.

Mofongo has the sleek feel of a modern chain restaurant with bright colors, loud music and a fun vibe. For the signature dish, plantains are fried and mashed before your eyes, than sculpted into the shape of a cone and served topped with a variety of dressings and your choice of steak, pork, shrimp or veggies ($9.99-$13.59). The steak mofongo comes topped with chimichurri salsa and a white mayonnaise and ketchup sauce. The flavors hit you in waves, first the hardiness of the dense mashed plantains, than the tender steak cut by the chimichurri salsa.

While the exact mofongo recipe is a secret, the key is extreme freshness of ingredients.

Under the Limit

ATHLETIC BREWING CO. SEEKS TO PRODUCE GREAT-TASTING BEER — MINUS THE ALCOHOL

CRAFT CRUISING
Exploring Craft Culture One Drink and Story at a Time

About five years ago Bill Shufelt gave up alcohol. "Nothing super crazy ever happened to me, it was just the right time to stop drinking and it didn't fit in my personal or professional life," he says.

But the craft beer fan, who had fallen in love with beer while living in Vermont, quickly realized what many who take the non-alcoholic plunge do: high-quality non-alcoholic drinks are often impossible to find. The kind of beverage Shufelt was craving, one that he could look forward to, one that could be enjoyed at dinner with his wife or during a night out with friends, just didn't exist.

Not in America, anyhow.

Shufelt realized he had stumbled on a need, and the stock trader who was born in Darien and lives in Greenwich became obsessed with the idea of brewing quality non-alcoholic beer. Beer that tasted like the brews he enjoyed at breweries in Vermont. Beer that smelled of hops and malt and all the flavors so many love.

"We set out on the science, which was definitely a multiyear process. There's a reason nobody's making great-tasting alcohol-free beer. It has been a very tough road," Shufelt says. To help travel that road he enlisted John Walker, who had previously worked as a brewer at Second Street Brewery in New Mexico. After many, many test batches, the duo launched Athletic Brewing Co. in Stratford in May. It is the only brewery in the U.S. east of the Mississippi River specializing in an alcohol-free brew. There are only two other non-alcoholic breweries in the U.S. that Shufelt knows about: Bravus Brewing Co. in California and WellBeing Brewing Co. in Missouri.

The 8,000-square-foot brewery, which boasts a 2,000-square-foot taproom, offers several different styles, and is being distributed throughout Fairfield, Litchfield and New Haven counties by Star Distributors. The brews will also be sold online at places such as amazon.com (because they are not an alcoholic beverage, they can be shipped).

The brewery is marketing the product to exercisers and the health conscious as a lower-calorie alternative to alcoholic beer and sugary drinks such as soda. A can of the brewery's Run Wild IPA is 70 calories and its Upside Dawn Golden Ale is 50, far below a regular craft beer's calorie range which often hovers between 180 to 200 calories. Even low-calorie beer like Michelob Ultra is 95 calories. To take advantage of these low calories and the beers' natural refreshing qualities, the brewery has a presence at athletic events such as races and triathlons.

Those who struggle with alcohol addiction seem a natural market for the brewery's products, but

"We actually get plantains delivered daily. We go through over 500 pounds of green plantains a day," Placeres says. "We fry it fresh. So it's not like our plantains are sitting. You're getting it right out of that fryer golden brown. You're getting the freshest mofongo you're going to find around."

Beyond mofongo, the restaurant offers rice bowls, burgers, breakfast items, and a variety of appetizers, all with ingredients and touches inspired by Puerto Rican cuisine. For dessert, gourmet cupcakes have flavors such as flan, guava and tres leches.

Placeres has opened two restaurants in New Britain in less than two years, but he's not resting on his accomplishments yet. Instead he's hoping to share his love of mofongo with the masses. "Our two-year plan is to open in Hartford, Springfield and Bridgeport and then eventually outside that. We're looking at becoming, hopefully, the next big chain." | ERIK OFGANG |

Mofongo

260 Main St., New Britain
860-438-7462, mofongorestaurant.com
Hours: Mon.-Thu. 7 a.m.-10 p.m., Fri. & Sat. 7 a.m.-11 p.m., Sun 8 a.m.-8 p.m.
Wheelchair accessible

openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

The Firehouse Smoker, New Hartford
This new barbecue joint along the Farmington River specializes in slow-cooked, central-Texas or, more specifically, Austin-style barbecue. Locally sourced cuts of meat are smoked for as long as 24 hours. Only oak wood is used to power the smoker. Each day's meat always sells out. ***280 Main St. (Route 44), 860-909-1159, thefirehousesmoker.com***

Public Wine Bar, Norwalk
Opened by Henry Lopez and Eugenia Zuniga, this new addition to Norwalk's bustling restaurant scene features a mix of Mediterranean and French cuisines. As our sister publication *The Hour* wrote, "The restaurant features an eclectic dinner menu ranging from a $25 seafood risotto to a wild boar ragu for $18, with a two-course lunch menu priced for $17 and dessert or a glass of wine added for $3 more." ***88 Washington St., 203-939-9995, publicwinebar.com***

Cheshire Place, Cheshire
Occupying the space that was formerly home to J Sushi, Cheshire Place is a breakfast-and-lunch restaurant owned by Segundo Fernandez. Recent breakfast specials included buttermilk pancakes, steak and eggs and a pastrami omelette. ***532 W. Main St., 203-439-8140***

Nummy, West Hartford
This Asian fusion restaurant has quickly won support from locals on Yelp who praise its ramen, dumplings and atmosphere. The signature dishes include the "Nummy noodles" and various meat skewers. One of the partners in the new venture, Weijia Bao, is the owner of the Bao Bao Cafe in Manhattan. ***1160 New Britain Ave., 860-880-1985, nummy.com***

Next Door, New Haven
We can't wait to try this new restaurant and bar. The place specializes in New Haven-style pizza, creative small plates and craft cocktails. It is backed by the impressive culinary team of Doug Coffin, who launched Big Green Truck Pizza (a mobile, wood-fired pizza truck); Dom Giannotti, who owns Dive Bar in West Haven; and Robin Bodak, the owner of Coco Tamale, a New Haven street cart and catering company. ***175 Humphrey St., 475-234-5969, nextdoornewhaven.com***

River, Wethersfield
Billed as "a waterfront restaurant and bar," this new establishment boasts stunning views of the Connecticut River whether you sit indoors or outside. It also offers an Italian-inspired menu specializing in steaks and seafood. The restaurant is located in the first floor of Putnam Park, which is also known as the CBS Xerox building. But don't be fooled by the suburban office setting, the River offers seriously beautiful views of its namesake. ***100 Great Meadow Road, 860-257-3344, riverontheriver.com***

Community Table, Washington
After a year hiatus, one of Connecticut's most critically acclaimed restaurants is back. Community Table originally opened in 2010 with chef Joel Viehland at the helm. Viehland, who now owns Swyft in Kent, left Community Table in 2015 and was succeeded by Marcell Davidsen, who ran the kitchen from 2015-17. The restaurant has reopened with chef Paul Pearson in control of the kitchen. Like his predecessors, he is offering a seasonally inspired menu. ***223 Litchfield Tpke. (Route 202), 860-868-9354, communitytablect.com***

Bull Pan Korean BBQ, Stamford
This 3,500-square-foot storefront opened in May. Owner Paul Ma seeks to bring high-quality Korean barbecue to Stamford for the first time. One popular order, the dinner beef combo, feeds two and includes brisket, marinated short rib and boneless short rib. Other dinner options include pork. Dinners at the restaurant usually come with about 10 small side dishes ranging from kimchi-seasoned vegetables to seaweed spinach and radish. ***485 Summer St., 203-569-9618***

Know of a new Connecticut restaurant?
Email Erik Ofgang at eofgang@connecticutmag.com.

this community is split about whether drinking beer of any kind, even non-alcoholic beer, is appropriate. Out of respect for this, Shufelt says they are not targeting those in recovery directly.

Technically Athletic Brewing's beer does have alcohol, but it's less than 0.5 percent, a negligible amount equivalent to what you'd find in orange juice. To get to this low level of alcohol, large producers of non-alcoholic beer burn off the alcohol, Shufelt says. That process, along with these companies using low-quality ingredients to begin with, results in a product that is not known for its taste.

"The existing non-alcoholic beverages are so low in quality that whenever you do order it at a restaurant, everyone looks at you and wonders, what did you do? We really wanted to make something that people would be proud to hold and enjoy," Shufelt says.

In terms of exactly how they create their more flavorful non-alcoholic brews, Shufelt and Walker are tight-lipped. They will say it is not by burning off the alcohol, and it involves small tweaks to every step of the process. "[We're] using all great ingredients and we're literally just brewing high-quality, extremely low-alcohol beer. It is and isn't that simple," Walker says.

Shufelt believes there will be plenty to toast for the future of non-alcoholic beverages, both in Connecticut and beyond.

"Europe has a fully mature non-alcoholic beer market, where it's 5 to 15 percent of the beer market depending on what country you're looking at. It's grown 60 percent over the last five years in Germany. It was up like 20 percent in the UK last year," he says. He adds that millennials are drinking less on average than previous generations. "It's definitely a much more mindful generation."

During my visit I tried the brewery's IPA and golden ale (unfortunately, a stout wasn't quite ready). I can't say I'd choose them in place of traditional beer, but I would have easily been fooled into believing there was alcohol in them, and I was genuinely excited to take a six-pack home with me. After all, what other beer is appropriate to drink with breakfast? | ERIK OFGANG |

Athletic Brewing Co.

350 Long Beach Blvd., Stratford
athleticbrewing.com
Hours: Fri. 4-8 p.m., Sat. noon-6 p.m., Sun. noon-4 p.m. Closed Mon.-Thu.
Wheelchair accessible

Bill Shufelt

PHOTO: ERIK OFGANG

Just Roll With It

KNOT NORM'S IS 'DOING NEW ENGLAND SEAFOOD HOW IT SHOULD BE DONE' | BY MIKE WOLLSCHLAGER

There's a healthy population of restaurant owners who will freely admit that success is sometimes achieved by accident and happenstance. Jay LeBlanc, chef and owner of Knot Norm's Catering Co. in Norwalk, takes it to a whole different level. "I had no intention of opening a restaurant," LeBlanc says. More than a few mouths are happy those plans changed.

The 32-year-old graduate of the International Culinary Center in New York was in the catering business, and his new First Street location in East Norwalk was supposed to house his commercial kitchen. LeBlanc envisioned blacking out the windows and doing tastings for weddings, but as he began to move his equipment into the space and set up, he couldn't help but recognize there was a void in his corner of the state. "There is really no one doing New England seafood how it should be done in this area," LeBlanc says. "[Copps Island Oysters] is right down the street, so I get my oysters, my lobsters, everything from them. My brother-in-law is at [Bloom Brothers] right down the street and he has the freshest clams you can get. It just made sense. I was like, I gotta do something with what we have."

What LeBlanc is doing is earning rave reviews, especially for a lobster roll already being touted by some as among the best in the state. "When I opened I knew I was gonna have two things on my menu," LeBlanc says. "I knew I was gonna have some type of fried chicken and a lobster roll." What he didn't know was exactly what type of lobster roll he would feature. Experimentation — aka delicious homework — was necessary. LeBlanc says it took over a week to find the right bun and the perfect combination of flavors that shine a spotlight on the star ingredient. "It's lobster-forward," LeBlanc says. "It's got lemon, a little bit of Old Bay; I put micro celery on there because I think celery is awesome with most all seafood. And we found this bun that was dense, chewy, stood up to the butter and everything."

Knot Norm's features a split-top New England hot dog roll, with both sides buttered and toasted on the flattop. And if it works so well with lobster, LeBlanc thought, why wouldn't it work with the fried chicken too? "Just from a simplistic standpoint, what would be more beautiful than only having one bread?" All eight rolls on the menu are served on the same bun.

While Knot Norm's is becoming known for its lobster roll — adulation LeBlanc doesn't exactly shy away from — he wants landlubbers to know, "We're more than seafood." If you've never been to this eatery that just celebrated its first birthday on July 14, rest assured you don't need sea legs to walk in and find something you'll love. The options, not including the daily specials, are broken down into two categories: Rolls and Knot Rolls (more on the inspiration for the restaurant name a little later).

PHOTO: MIKE WOLLSCHLAGER

Knot Norm's is gaining fans for its lobster roll, but the turf is as good as the surf. From front to back is the pork belly, brisket, and fried chicken rolls.

The lobster and fried chicken are the main event, but the undercard is still loaded with pork belly, brisket, steak and cheese, and BLT rolls. Oysters and crab salad round out the rolls. On the Knot Rolls side are roasted oysters, steamed clams, fish tacos, chicken wings and a beet and apple salad — a deliberately simple menu crafted with an accomplished chef's touch.

Full disclosure: I don't like lobster. I understand that's sacrilege tantamount to Connecticut's version of original sin, but it's how my taste buds were built. So while I did not order or sample the lobster roll (market price), my wife and I made quick work of the fried chicken (pickled cucumbers, pickled daikon, togarashi aioli, $8.50), brisket (Korean chili Ssäm Sauce, pickled cucumbers, pickled red onion, $10), and pork belly (flash-pickled cabbage, soy ginger caramel sauce, sesame seeds, $9). All were uniquely exceptional, and the beet and apple salad ($10) provided a refreshing change of pace.

The beer and wine list is surprisingly comprehensive, but more understandable when learning LeBlanc was a craft beer sales rep for five years while putting himself through culinary school.

The space itself is on the small side, but the outdoor seating is fantastic for people-watching the crowd at Mr. Frosty's Ice Cream across the street.

As for the name, the obvious guess is that it's "not the norm," with a "k" added for maritime flavor. While that may be accurate, it's not the origin. When he was 24, LeBlanc was saving up for a boat. He saw an ad for a local auction, went, and found himself the lone bidder for a 32-footer. After cruising to Port Jefferson, a group of girls walked by the boat and said, "Oh, must be nice." What? "Daddy let you borrow the boat for the weekend."

He told this story to a group of people one night when he was trying to come up with a name for his boat. His brother-in-law's mom simply pointed out, "It's not your father's. It's not Norm's."

Knot Norm's

10 First St., Norwalk
203-354-3194, knotnorms.com
Hours: Tue. 5-9 p.m., Wed. 11:30 a.m.-9 p.m., Thu.-Sat. 11:30 a.m.-9 p.m., Sun. noon-5 p.m. Closed Mon.
Accessibility: Entrance has one step

dining guide

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ZYGONEMA/SHUTTERSTOCK.COM

Fairfield County

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Road, Southport, 203-259-2800 *artisansouthport.com.* Open daily. L D SB, $$, WA

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1262 Post Road, Fairfield, 203-955-1208; 230 Tresser Blvd., Stamford, 203-964-8353 *burgersbeerbourbon.com.* Open daily. L D LS, SB (Fairfield only), $, WA

Bar Sugo • ***Italian*** • **EP RC** This beloved Italian restaurant bills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 *barsugo.com.* Closed Mon. D SB, $$, WA

Basso Cafe • ***Mediterranean*** Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 *bassobistrocafe.com.* Closed Mon. L (Tues.-Sat.), D, $$$

The Blind Rhino • ***American*** • **EP RC** Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 *theblindrhino.com.* Open daily. L (Fri-Sun) D, $, WA

Bloodroot • ***Vegetarian*** • **EP** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, 203-576-9168 *bloodroot.com.* Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

Butcher's Best Country Market • ***Deli*** • **RC** Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 *butchersbestmarket.com.* Closed Sun. L, $

The Capital Grille • ***Steakhouse*** • **EP RC** High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommeded. • 230 Tresser Blvd., Stamford, 203-967-0000 *thecapitalgrille.com.* Open daily. L (Mon-Fri) D LS, $$$, WA

Coromandel Cuisine of India • ***Indian*** • **RC** Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 *coromandelcuisine.com.* Derby & Southport closed Mon. L D, $$, WA

The Cottage • ***New American*** • **EP RC** Creative take on American cooking offers a seasonal menu of hand-crafted dishes, inspired by techniques and cultures from various regions around the globe. Reservations recommended. • 256 Post Road E, Westport, 203-557-3701 *thecottagewestport.com.* Closed Mon. D SB, $$$, WA

Elm • ***American*** Drawing inspiration from a local network of farmers and artisans, the inventive and seasonally inspired cuisine here is made with the freshest local, top-quality ingredients and served in an elegant, minimalist environment. • 73 Elm St., New Canaan, 203-920-4994 *elmrestaurant.com.* Open daily. L (Mon-Fri) D SB, $$$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 *pepespizzeria.com.* Open daily. L D, $, WA

Homestead Inn — Thomas Henkelmann • ***French*** Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 *homesteadinn.com/thomas-henkelmann.* Closed Sun.-Mon. L (Tue-Fri), D, $$$, WA

Ichiro • ***Sushi*** Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 *ichirodanbury.com.* Open daily. L D LS, $$, WA

Joseph's Steakhouse • ***American*** • **EP** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 *josephssteakhouse.com.* Open daily. L (Mon-Fri) D, $$$, WA

Local Kitchen and Bar • ***American*** Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 *sonolocal.com, fairfieldlocal.com.* Open daily. L D SB, $$, WA

Nostrano Italian Eatery • ***Italian*** • **RC** Authentic Italian food in a comfortable atmosphere. Dine-in (BYOB) or carryout. • 179 Main St., Monroe, 203-880-5456 *nostranoeatery.com.* Closed Mon. L (Tue-Fri) D, $$, WA

READERS' CHOICE best restaurants

What are your favorite Connecticut restaurants?

Cast your vote in *Connecticut Magazine's*

2019 Best Restaurant — Readers' Choice Awards

Voting is open at **connecticutmag.com/choice18** through Oct. 15, 2018.

Survey results will be published in the January 2019 issue of Connecticut Magazine.

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: $ — inexpensive (under $15); $$ — moderate ($15-$25); $$$ — expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); **EP** = 2018 Experts' Pick; **RC** = 2018 Readers' Choice.

Nouveau Monde Wine Bar & Bistro • ***American*** • **EP RC** This stylish bistro serves elevated American comfort food with an elegant ambiance. Seasonal entrées are served with a wine list with dozens of wines by the glass and well over 100 by the bottle, along with a curated craft beer, spirits, port and sherries list. • 6 Washington Ave, Sandy Hook, 203-491-2723 *nouveaumondewinebar.com.* Open daily. D SB, $$, WA

Pho Vietnam • ***Vietnamese*** • **RC** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 *phovietnamrestaurant.com.* Open daily. L D, $$, WA

Positano Ristorante • ***Italian*** This restaurant has been owned and operated by the Scarpati family since 1999. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 *positanosrestaurantwestport.com.* Open daily. L D SB, $$, E

Roberto's • ***Italian*** Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 *robertosmonroe.com.* Open daily. L (Sun) D, $$, WA

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** • **RC** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 *salepeperestaurant.com.* Open daily. L (Mon-Fri) D, $$, WA

The Schoolhouse at Cannondale • ***American*** • **EP** With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 *schoolhouseatcannondale.com.* Closed Mon. L (Fri-Sat) D (Wed-Sat) SB, $$$, WA

The Sitting Duck Tavern • ***American*** Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 *sittingducktavern.com.* Open daily. L D LS SB, $$, WA

The Spinning Wheel • ***American*** • **RC** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic-style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 *swredding.com.* Closed Mon. L (Thu-Sat) D SB, $$$, WA

Taproot • ***New American*** • **EP** Open and roomy space where lots of different inspirations come together in excellent dishes that are influenced by what products are in season. Reservations recommended. • 269 Greenwood Ave., Bethel, 475-329-5395 *taprootct.com.* Closed Sun. & Mon. D SB, $$, WA

Tequila Mockingbird • ***Mexican*** The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 *tequilamockingbirdnc.com.* Open daily. D, $$, WA

Wafu Asian Bistro • ***Asian*** Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 *wafuasianbistro.com.* Open daily. L D, $, WA

Walrus + Carpenter • ***Barbecue*** • **EP** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 *walruscarpenterct.com.* Closed Mon. L (Wed-Sun) D LS, $$, E WA

Washington Prime • ***American*** • **EP RC** The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 *washingtonprimect.com.* Open daily. L (Wed-Sun) D SB, $$$, WA

| Hartford County |

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 1 Memorial Road, West Hartford, 860-937-2525 *artisansouthport.com.* Open daily. L D SB, $$$, WA

@ the Barn • ***American*** This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 *atthebarngranby.com.* Closed Mon. L D (Tues.-Sun.) SB, $$, WA

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737; 4 Railroad St., Simsbury, 860-658-4477; 138 Park Road, West Hartford, 860-231-1199 *burgersbeerbourbon.com.* Open daily. L D LS, SB (Glastonbury only), $, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** • **EP RC** Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 *barcelonawinebar.com.* Open daily. D LS SB, $$, E, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 *carboneskitchen.com.* Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster pappardelle, grilled scottish salmon and eggplant, and veal cuscinetto. • 588 Franklin Ave., Hartford, 860-296-9646 *carbonesct.com.* Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cugino's • ***Italian*** Upscale casual dining spot offering steak and seafood, and Italian specialties such as chicken piccata and veal alla champignon. Reservations recommended. • 1053 Farmington Ave., Farmington, 860-678-9366 *cuginosrestaurantfarmington.com.* Closed Mon. (except by appt.) L D LS, $$

J. Timothy's Taverne • ***Gastropub*** • **EP RC** This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 *jtimothys.com.* Open daily. L D LS, $$, WA

Nouveau Monde Wine Bar & Bistro
6 Washington Avenue, Sandy Hook ◆ 203.491.2723
Special Event Concierge: 203.408.6229
www.NouveauMondeWineBar.com |
Dinner nightly Sunday brunch Reservations welcomed

Wine Spectator AWARD OF EXCELLENCE 2018
EXPERTS' PICKS best restaurants CONNECTICUT MAGAZINE 2018
READERS' CHOICE best restaurants CONNECTICUT MAGAZINE 2018

Max Downtown • ***American*** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 *maxdowntown.com.* Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 *maxfishct.com.* Open daily. L D LS SB, $$, WA

Max's Oyster Bar • ***Seafood*** • **RC** Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 *maxrestaurantgroup.com/oyster.* Open daily. L D LS SB, $$$, WA

Millwright's Restaurant and Tavern • ***American*** • **EP** Acclaimed chef Tyler Anderson leads the team serving up farm-fresh dishes and an exciting wine menu at this renovated 17th-century mill. • 77 West St., Simsbury, 860-651-5500 *millwrightsrestaurant.com.* Closed Mon. D SB, $$$, WA

ON20 • ***Contemporary French / American*** • **EP RC** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 *ontwenty.com.* Closed Sun. L (Mon-Fri) D (Thu-Sat), $$$, E

Pho 501 • ***Vietnamese*** • **EP** Dedicated to keeping it simple, with the best soups and authentic Vietnamese family recipes. • 501 Main St., East Hartford, 860-569-3700 *facebook.com/pho501.* Closed Mon. B L D, $

Ruth's Chris Steak House • ***Steak*** Famously known as "the steak that speaks for itself," the steaks served here are customer-aged USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 *ruthschris.com.* Open daily. L (Sun) D, $$$, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 *maxrestaurantgroup.com.* Open daily. L (Mon-Sat) D LS, $$, WA

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves over 70 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 *vintedwinebar.com.* Open daily. L D LS SB, $$, WA

Litchfield County

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 *thecookhouse.com.* Open daily. L D, $$, WA

The Hopkins Inn • ***Austrian/American*** • **EP** A country inn with an Old World atmosphere known for wienerschnitzel, backhendl and escargot. • 22 Hopkins Road, Warren, 860-868-7295 *thehopkinsinn.com.* Closed Mon. B L (Tue-Sat) D, $$$, WA

Litchfield Saltwater Grille • ***Seafood*** Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 *litchfieldsaltwatergrille.org.* Open daily. L (Wed-Sun) D, $$$, E, WA

Mountainside Café • ***Farm to Table*** Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 *mountainside.com/cafe.* Open daily. B L SB, $, WA

The Old Oak Tavern • ***American*** Rustic tavern offering American comfort foods like homemade mozzarella sticks, corn and clam chowder, and Southern fried chicken in a rustic tavern environment. Local craft brews available on tap. • 1 South Kent Road, Gaylordsville, 860-355-1100 *theoldoaktavern.com.* Open daily. L (Fri-Sun) D SB, $$, E WA

The Restaurant at Winvian Farm • ***French*** • **EP** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. Smart casual attire and reservations required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com.* Closed Mon.-Tues. L (Sat-Sun) D, $$$, WA

The White Hart • ***Farm to Table*** • **EP** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 *whitehartinn.com.* Open daily. L (Mon, Wed, Fri) D, $$, WA

The White Horse Country Pub • ***American*** • **EP RC** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 *whitehorsecountrypub.com.* Open daily. L D SB, $$, WA

Winvian • ***American*** Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an ecclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com.* Closed Tues. L (Sat-Sun), D, $$$, WA

Yokohama • ***Japanese*** • **EP** Delicious tempura and teriyaki dishes, plus sushi and sashimi is served at this beloved New Milford restaurant. • 131 Danbury Road, New Milford, 860-355-0556 *yokohamasushict.com.* Open daily. L D LS, $$, WA

Middlesex County

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, 860-267-1276 *angelicoslakehouse.com.* Closed Mon-Tues. D L (Sat) SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like cider glazed salmon, chicken sausage and broccoli rabe pasta, and Guinness marinated flank steak at this casual, trendy restaurant. Banquets only on Sunday. • 134 Berlin Road, Cromwell, 860-613-2224 *bacigrill.com.* Open daily. L D LS, $$, E, WA

Celtic Cavern • ***Gastropub*** Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 *celticcavern.com.* Open daily. L D LS, $$

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| dining guide | middlesex county

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 *chestersbbq.com*. Open daily. L D, $$

[chow] • ***New American*** This rustic, family-friendly spot serves up favorites like BBQ meatballs, pulled pork and burnt end croute, plus craft pizza and drink options. • 36 Killingworth Tpke., Clinton, 860-669-6200 *chowfoodandbeverage.com*. Open daily. L (Tue-Sun) D SB, $$, WA

Cuckoo's Nest • ***Mexican*** • **RC** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, and Cajun shrimp and scallops for more than 40 years. • 1712 Post Road, Old Saybrook, 860-399-9060 *cuckoosnest.biz*. Open daily. L D SB, $$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • ***Italian*** Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 *watersedgeresortandspa.com*. Open daily. B L (Mon-Sat) D SB, $$$, E

Eli Cannon's Tap Room • ***Beer Bar*** • **EP** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 *elicannons.com*. Closed Mon. L (Fri-Sun) D LS, $, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 *griswoldinn.com*. Open daily. L D SB, $$$, E, WA

Haywire Burger Bar • ***Burgers*** • **EP RC** Gourmet, ground in-house Black Angus burgers can be paired with one of 28 rotating craft beers or a selection from the extensive wine list. • 730 Boston Post Road, Westbrook, 860-391-8479 *haywireburgerbar.com*. Open daily. L D, $$, WA

Iguanas Ranas Taqueria • ***Mexican*** Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 *iguanasranastaqueriact.com*. Closed Sun. L D, $, WA

It's Only Natural (ION) Restaurant • ***Vegetarian*** • **EP RC** Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 *ionrestaurant.com*. Closed Mon. L (Tue-Sat) D SB, $$, WA

La Foresta • ***Italian*** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 *laforestarestaurant.com*. Open daily. L (Mon-Fri) D, $$$, E, WA

Lenny & Joe's Fish Tale • ***Seafood*** • **RC** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 *ljfishtale.com*. Open daily. L D, $$, WA

Liv's Oyster Bar & Restaurant • ***Seafood*** • **EP RC** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. The menu offers dishes like sea scallops, organic salmon, bistro filet steak and warm mushroom salad. • 166 Main St., Old Saybrook, 860-395-5577 *livsoysterbar.com*. Closed Tues. D, $$$, WA

Luce • ***American*** • **EP** Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 *lucect.com*. Open daily. L D LS, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, steak teriyaki and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 *luigis-restaurant.com*. Closed Mon. L D, $$, WA

Mondo • ***Pizza*** This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 *mondomiddletown.com*. Open daily L D, $$, WA

Puerto Vallarta • ***Mexican*** • **RC** Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 *puertovallartausa.com*. Open daily. L D, $$, WA

New Haven County

Adriana's • ***Italian*** Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 *adrianasnewhaven.com.* Open daily. L (Mon-Fri) D LS, $$, WA

Archie Moore's Bar & Restaurant • ***American*** • **RC** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 *archiemoores.com.* Open daily. L D LS, $

b Milford • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1638 Boston Post Road, Milford, 203-713-8700 *burgersbeerbourbon.com.* Open daily. L D LS SB, $, WA

Baja's • ***Mexican*** • **EP** Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, $$, WA

Bella'Gio • ***Italian*** • **RC** Classic and original recipies like lobster ravioli and chicken or veal bellagio are served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 *bellagioct.com.* Open daily. L (Mon-Sat) D, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 *bin100restaurant.com.* Open daily. D, $$$, E, WA

Cast Iron Chef Chop House & Oyster Bar • ***Steakhouse/ Seafood*** Executive Chef Attilio Marini brings a modern interpretation to the old-world technique of skillet cooking, producing perfectly prepared steak, fresh seafood and lamb and duck entrees, as well as daily specials. • 660 State St., New Haven, 203-745-4669 *castironchefchophouse.com.* Open daily. D, $$$, WA

Ceviche • ***Latin Fusion*** Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 *cevichelatinkitchen.com.* Closed Mon. L D, $$, WA

Chip's Family Restaurant • ***American*** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065; 775 Main St. S, Southbury, 203-586-1258 *chipsrestaurants.com.* Open daily. B L D, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for 80 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 *consiglios.com.* Open daily. L (Wed-Fri) D, $$, WA

Dino's Seafood • ***Seafood*** This family-run favorite of local diners for more than five decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 *dinosseafood.com.* Closed Mon. L D, $, WA

Domenic & Pia Downtown Pizzeria • ***Pizza*** • **EP** Enjoy the pizza made with simple, straightforward ingredients, or go for one of their signature subs. • 3 Brook St., Waterbury, 203-753-3401 *facebook.com/domenickandpiadowntownpizzeria.* Closed Sun. L D, $

Elm City Social • ***American*** • **EP** Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 *elmcitysocial.com.* Open daily. L (Mon-Fri) D LS SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 *pepespizzeria.com.* Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** • **EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 *geronimobarandgrill.com.* Open daily. L D LS SB, $$, WA

Heirloom • ***Modern Continental*** Seasonal Farm & Coastal menu with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 *heirloomnewhaven.com.* Open daily. B L (Mon-Fri) D LS SB, $$, WA

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Congratulations! You're one of the lucky ones.

Let us know about these wonderful workplaces so we can share the news. Go to **connecticutmag.com/work2018** or use this form to tell us about a company you think is great. Deadline to receive your nomination is Sept. 14.

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GREAT PLACES to WORK

Coming in the November issue

Mail this form to:
CONNECTICUT MAGAZINE
ATTN: Great Places to Work
100 Gando Drive
New Haven, CT 06513

| dining guide | new haven county

Home • ***American*** Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 *homerestaurantct.com.* Closed Mon. L D LS, $$, E

L'Orcio • ***Contemporary Italian*** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 *lorcio.com.* Closed Mon. D, $$

La Tavola Ristorante • ***Classic Italian*** • **EP** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pepper bef carpaccio and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 *latavolaristorante.com.* Open daily. L (Mon-Sat) D, $$$, WA

Lenny & Joe's Fish Tale • ***Seafood*** • **RC** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 *ljfishtale.com.* Open daily. L D, $$, WA

Mamoun's • ***Middle Eastern*** • **RC** Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 *mamouns.com.* Open daily. L D LS, $, WA

Miya's • ***Sushi*** • **EP** Sushi restaurant like no other, thanks to chef Bun Lai's unique creations which combine flavor with eco-friendly sustainability. • 68 Howe St., New Haven, 203-777-9760 *miyassushi.com.* Closed Sun.-Mon. D LS, $$, WA

Modern Apizza • ***Pizza*** • **EP RC** Classic New Haven destination for brick-oven pizza and calzone. • 874 State St., New Haven, 203-776-5306 *modernapizza.com.* Closed Mon. L D LS, $, WA

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 *parkcentraltavern.com.* Closed Mon. L (Wed-Sun) D SB, $$, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 *ristoranteluce.net.* Open daily. L (Mon-Fri) D, $$, WA

Sally's Apizza, New Haven • ***Pizza*** • **EP** Each pie is individually hand-made and carefully baked in the coal-fired oven at this New Haven landmark. • 237 Wooster St., New Haven, 203-624-5271 *sallysapizza.com.* Closed Mon.-Tues. L D, $, WA

Señor Pancho's • ***Mexican*** Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, carne asada and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 *senorpanchos.com.* Open daily. L D, $, E, WA

Shell & Bones Oyster Bar & Grill • ***Seafood*** • **EP RC** This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 *shellandbones.com.* Open daily. D L (Sat.-Sun.), $$$, WA

Spiga • ***Italian*** • **RC** Pair a small plate, entrée or brick-oven pizza with one of more than 30 wines on hand. • 136 Main St., New Canaan, 203-920-1351 *eatatspiga.com.* Open daily. L D LS SB, $$, WA

| New London County |

Abbott's Lobster in the Rough • ***Seafood*** This seasonal destination offers steamers, stuffed clams, clam chowder and more along with a spectacular view of the Mystic River. • 117 Pearl St, Groton, 860-536-7719 *abbottslobster.com.* Open daily through Labor Day. L D, $$, WA

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and dozens of different cupcakes. Also serves up breakfast as well as grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 *dessertsmysticct.com.* Open daily. B L, $, WA

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and Faroe Island salmon. • 32 Water St., Mystic, 860-536-3555 *danielpacker.com.* Open daily. L D, $$$, E, WA

Flanders Fish Market & Restaurant • ***Seafood*** • **RC** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its Sunday brunch, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 *flandersfish.com.* Open daily. L D SB, $$, WA

Kensington's at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 *thespaatnorwichinn.com/kensingtons.* Open daily. B L D SB, $$$, E, WA

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. Enjoy blues music from the patio on weekends and live jazz music during Sunday brunch. • 85 Lyme St., Old Lyme, 860-434-2600 *oldlymeinn.com.* Closed Sun-Mon. L D SB, $$$, E, WA

Oyster Club • ***American*** • **EP** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, 860-415-9266 *oysterclubct.com.* Open daily. L (Fri-Sat) D SB, $$$, WA

Rise, Mystic • ***American*** • **RC** Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St, Mystic, 860-415-9519 *risemysticct.com.* Closed Tues. B L, $, WA

Tolland County

Bidwell Tavern & Cafe • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978 *thebidwelltavern.com.* Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com.* Open daily. B L D, $$, WA

Camille's Wood Fired Pizza • ***Pizza*** • **EP** Pair the fresh pizzas, pastas and artisan dishes with a diverse selection of wines or craft beers. • 23 Fieldstone Commons, Tolland, 860-896-6976 *camillespizza.com.* Closed Mon. L D, $, WA

Lake View • ***Seafood / Italian*** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 *coventrylakeview.com.* Open daily. L D LS, $$, E, WA

Rein's New York Style Deli-Restaurant • ***American*** • **EP RC** Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 *reinsdeli.com.* Open daily. B L D LS, $, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com.* Open daily. L D, $$, WA

Utsav Indian Cuisine • ***Indian*** • **EP** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 *utsavct.com.* Open daily. L D, $$, WA

Windham County

The Courthouse Bar & Grille • ***American*** • **EP** Serves lots of great appetizers, plus "arresting" main courses such as seafood casserole and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 *courthousebarandgrille.com.* Open daily. L D LS, $$, WA

Hank's Restaurant • ***American*** A family place serving home-style favorites like baked stuffed shrimp, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 *hanksrestaurant.com.* Open daily. L D, $$, WA

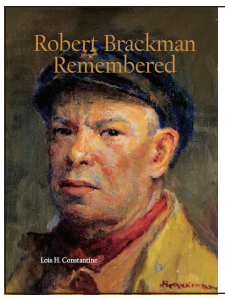
The Heirloom Food Company • ***Vegan*** • **EP** Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779–3373 *eatheirloomfood.com.* Closed Sun.-Mon. B L, $, WA

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. Hours vary by season. • 94 Plaine Hill Road, Woodstock, 860-928-0528 *woodstockhill.com.* Closed Mon. L D SB, $$$, WA

The Mansion at Bald Hill • ***American*** Entrees include pistachio salmon and New Zealand rack of lamb, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 *mansionatbaldhill.com.* Closed Mon. D SB, $$$, WA

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 *willibrew.com.* Open daily. L (Tue-Sun) D LS, $$, WA

books



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DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, August 25 for October).

ADDRESS CORRESPONDENCE:

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This Month on cptv | Passport

CPTV Passport is an added benefit for Connecticut Public Television members

Now you can enjoy past episodes of your favorite shows on-demand — wherever and whenever you want. **Visit cptv.org/passport** to get started.

Sherlock on Masterpiece

Sherlock Holmes is back once more on British soil, as Doctor Watson and his wife Mary prepare for their biggest challenge yet: becoming parents.

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Join original judges Mary Berry and Paul Hollywood as 12 contestants don their aprons in a bid to find the UK's best amateur baker.

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CHECK OUT

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What's On!

Connecticut Public

08.2018

ctpublic.org

PRESIDENT'S MESSAGE

At Connecticut Public, home to Connecticut Public Television and Connecticut Public Radio, we love a good celebration. Whether it's the work of others in our community or our own achievements, we're excited to share that we've done quite a bit of this lately.

In June, we recognized Barnes Group Inc. for 160 years of innovation and counting at a special gala at the Hartford Marriott Downtown. From clocks to hoopskirts, typewriters to bicycles, Barnes Group Inc. has deeply impacted manufacturing on both a local and global scale. Connecticut Public Television also explored how Barnes products continue to innovate with the premiere of *The Barnes Way: A Connecticut Original Goes Global*. To watch the documentary in full, visit **cptv.org/the-barnes-way**.

Congratulations are also in order for Connecticut Public Radio! Our state-wide station recently won three awards in CT Now's annual Best of Hartford poll: Best Radio Station, Best Radio Show for *The Colin McEnroe Show*, and Best On-Air Personality for Chion Wolf. What makes these awards extra special is that the winners were chosen by residents of the Greater Hartford region. We thank you for your support!

Our newsroom also received some rather exciting news: we received a national Edward R. Murrow Award for Excellence in Video. The winning piece, part of *The Island Next Door* initiative, tells the story of the difficulty getting clean drinking water in the aftermath of Hurricane Maria in Puerto Rico. We are deeply grateful for this recognition by the Radio Television Digital News Association. To view the winning video, visit **theislandnextdoor.wnpr.org**.

Most of all, we celebrate you, our members. Thank you, as always, for your ongoing support.

PRESIDENT AND CEO, CONNECTICUT PUBLIC

Connecticut public
Media for the curious.

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SHARING CONNECTICUT

A collection of stories highlighting the unique people and places that contribute to the pulse and spirit of Connecticut.

Thursday, August 16 on CPTV

For more information about SHARING CONNECTICUT, visit **cptv.org/sharingct**.

David Attenborough's Natural Curiosities

Sundays at 10:30 p.m. beginning August 5 on CPTV Spirit

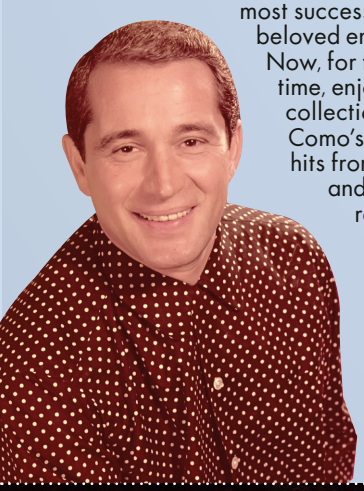
Sir David Attenborough reveals the most intriguing animals he's met during his incomparable career. Each episode features two species connected by a distinctive evolutionary quirk.

Perry Como Classics:

TILL THE END OF TIME (MY MUSIC)

Sunday, August 19 at 7 p.m. on CPTV

For over 50 years, crooner Perry Como ranked as one of America's most successful and beloved entertainers. Now, for the first time, enjoy this collection of Como's biggest hits from long-lost and newly-restored episodes of his TV programs.



Blue Planet

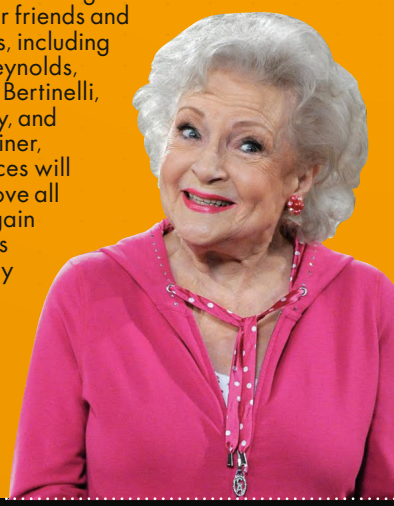
Sundays at 9 p.m. beginning August 5 on CPTV Spirit

The oceans are an integral part of our lives. Chronicling the mysteries of the deep, coastline populations, sea mammals, tidal and climatic influences, and the complete biological system that revolves around the world's oceans, this program is the definitive exploration of the marine world.

BETTY WHITE: First Lady of Television

Tuesday, August 21 at 8 p.m. on CPTV

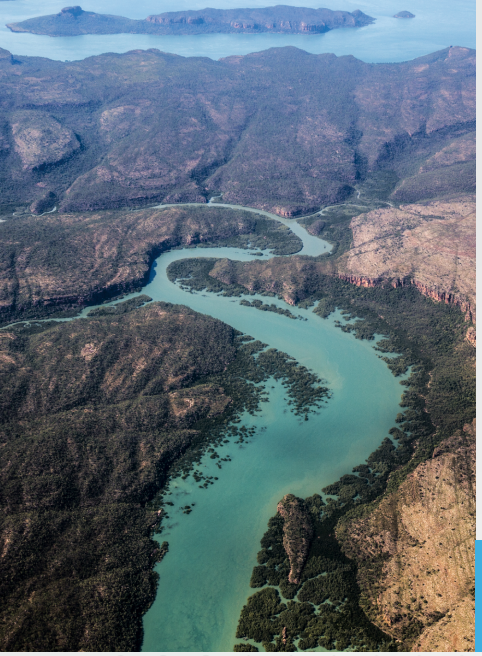
Celebrate the beloved star's 80th anniversary in show business with this warm look at her life and career. Featuring tributes from her friends and co-stars, including Ryan Reynolds, Valerie Bertinelli, Tina Fey, and Carl Reiner, audiences will fall in love all over again with this seriously funny lady.



Wonders of Mexico

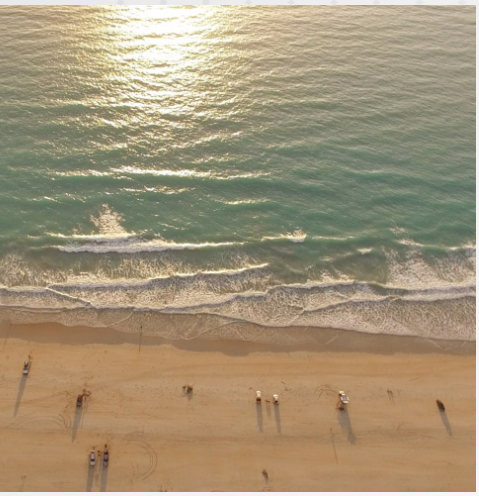
Wednesdays at 9 p.m. beginning August 1 on CPTV

Travel south along Mexico's mountain spine, explore the tropical forests of the Maya, and journey across the deserts of Northern Mexico to discover its amazing wildlife and culture.



Need a Vacation?

Join Us this August in **The Outback**



Has your summer been consumed by a case of wanderlust? Are you desperate to travel but short on funds? This August, Connecticut Public Television has a cure for adventure seekers, and you won't even have to leave your couch. We're visiting Australia, and you're invited! ***The Outback*** **premieres Wednesday, August 1 at 8 p.m. on CPTV**.

In this three-part series, experience the people and animals of Australia's Kimberley region: a vast, rugged, and remote wilderness, bursting with character. As large as California, Kimberley's population of about 40,000 people live alongside animals that have superbly adapted to the harsh yet beautiful extremes of their habitat.

THE CREATURES

Australia's vast northwest corner has a startling landscape so ancient that, in parts, it predates life on the planet. It can appear arid and empty, but it is filled with animals that are well adjusted to its harsh climate. Many are nocturnal or well-camouflaged. They range from the saltwater crocodile, owner of the world's most powerful jaws, to the most delicate of marsupial mice. *The Outback* captures the lives of these animals over the dramatic wet and dry seasons.

◀ PHOTOS AT LEFT, FROM TOP TO BOTTOM **Coastal waters en route to Pearl Farms near Broome, Western Australia; Vehicles on the beach at water's edge in Broome, Western Australia, part of the Kimberley Coastline; A Boab Tree stands in the Kimberley region.**

PBS

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***The Outback* premieres WEDNESDAY, AUGUST 1 at 8 p.m. on CPTV. The series continues WEDNESDAY, AUGUST 8 and 15 at 8 p.m.**

◀ North Western Australian coastline waterfalls near Broome.

▼ Indigenous ranch hands at Jubilee Downs Station, Western Australia.

THE PEOPLE

From the Outback's red-hot heart, to its spectacular and pristine coastline, a particular breed of people also inhabits this land. *The Outback is their story.* They are ranch owners and workers who live together on some of the world's most remote cattle properties. They battle heat, flies, and the sheer breadth of their grazing lands. They are archaeologists stunned by rock art discoveries and "wildlife carers" who nurture orphaned animals. Meet the gold diggers, the ornithologists, and the dedicated volunteers who call Australia home.

Prime Time | August 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

WED|1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Outback - Part 1: The Kimberley Comes Alive** (P) Explore the Kimberley region in Australia.		**Wonders of Mexico - Part 1: Forests of the Maya** (P) Tour the forests of the Yucatan Peninsula.		**NOVA - Making North America: Origins** Learn how the North American continent was formed.		**Antiques Roadshow - Vintage Birmingham** Discover memorable finds appraised back in 1999.	
spirit	**The Roosevelts: An Intimate History - Part 1: Get Action** The early lives of young Theodore Roosevelt and Franklin Delano Roosevelt are highlighted.				**POV - Whose Streets?** (P) Take an unflinching look at the Ferguson uprising.			**Frontline - Policing the...****

THU|2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Father Brown, Season 6 - The Face of the Enemy** (P) Lady Felicia returns to Kembleford.		**800 Words, Season 1 - Part 8** George tries to convince Shay to stay in Weld.		**Hinterland, Season 1 - Devil's Bridge, Part 2** Tom continues to investigate a woman's death.		**Ask This Old House**	**This Old House**
spirit	**Craft in America - Landscape** Meet artists influenced by nature.		**This Old House Hour** Tom makes a jig for the shingled flair detail.		**No Passport Required - Queens, N.Y.** (P)		**The Great British Baking Show, Season 5 - Part 6: Puddings**	

FRI|3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Midsomer Murders - The Great and the Good, Part 2** (P) Murder engulfs an embattled school teacher.		**Death in Paradise, Season 7 - Written in Murder** (P) Author Frank O'Toole is found stabbed.		**The Great British Baking Show, Season 5 - Part 8: Biscuits** (P) It's the biscuit-based quarter final!		**The Great British Baking Show, Season 2 - Masterclass 1** Cakes and muffins are prepared.	
spirit	**2017 World Dancesport Grand-slam Series - Latin Final in...** (P)		**Norman Lear: American Masters** Lear affected change through his groundbreaking sitcoms like *All in the Family.*			**On Story**	**Science Goes to the Movies**	**On Story**

SAT|4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**The Public Television Feature Film Collection - A Star Is Born** (P) While a Hollywood star (James Mason) drinks away his career, his singer wife (Judy Garland) becomes famous.					**Hollywood Idols - Shirley MacLaine**	**Father Brown, Season 6 - The Face of the Enemy** (See CPTV, Aug. 2 at 8 p.m.)	
spirit	**A Place to Call Home, Season 4 - When You're Smiling**		**Death in Paradise, Season 7 - Written in Murder**		**Grantchester, Season 3 on Masterpiece - Part 6**		**Wolf Hall on Masterpiece - Part 3** Cromwell orchestrates a marriage.	

SUN|5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Poldark, Season 2 on Masterpiece - Part 8** Demelza and Ross wage bitter war.		**Sherlock, Season 4 on Masterpiece - The Six Thatchers** Sherlock Holmes is back on British soil. Dr. Watson and his wife Mary prepare to become parents.			**Hinterland, Season 1 - Devil's Bridge, Part 2** (See CPTV, Aug. 2 at 10 p.m.)		**Breaking Big - Christian Siriano** (P)
spirit	**Nature - Invasion of the Killer Whales**		**Blue Planet - Part 1: The Blue Planet** (P)		**Nature's Microworlds** (P)	**Natural Curiosities** (P)	**City in the Sky - Part 2: Airborne** How are planes kept safe in the air?	

MON|6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Antiques Roadshow - Vintage San Francisco** (P) Items include a 1385 English silver spoon.		**Antiques Roadshow - Vintage Salt Lake City** Napoleonic prisoner-of-war pieces are featured.		**Finding Your Roots, Season 3 - Visionaries** Richard Branson, Maya Lin, and Frank Gehry are guests.		**10 Homes That Changed America** Tour Monticello and other homes that transformed residential living.	
spirit	**Weekends with Yankee**	**Outside with Greg Aiello** (P)	**Chasing Shackleton - Part 3** Tim Jarvis completes Shackleton's journey.		**Hillary - Part 6: Heartbreak** (P) The profile of Edmund Hillary concludes.		**The Many Storeys and Last Days of Thomas Merton** (P)	

pkids

SPLASH AND BUBBLES: POLE-TO-POLE

Monday, August 6 on CPTV Kids

Narwhals and penguins and humpbacks, oh my! The Reeftown Rangers set off on an adventure from the Antarctic to the Arctic in this new one-hour *Splash and Bubbles* event. Along the way, they meet new cold-water friends and learn about migration!

PBS

Prime Time | August 7-12

TUE|7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**10 Towns That Changed America** Visit towns that had a lasting impact on how communities are designed.		**Italy's Invisible Cities - Naples** (P) Years of hidden history in the city of Naples are uncovered.		**Frontline - Documenting Hate: Charlottesville** (P) The 2017 Charlottesville rally is investigated.		**Independent Lens - Accidental Courtesy**** An African-American musician meets with KKK members.	
spirit	**Legends of Airpower**	**Legends of Airpower**	**City in the Sky - Part 2: Airborne** (See CPTV Spirit, Aug. 5 at 11 p.m.)		**Raw to Ready - Bombardier** Explore the Bombardier CRJ-1000.		**Made in Connecticut II** Local businesses and innovation are featured.	

WED|8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Outback - Part 2: The Dry Season** (P) The Outback comes to life during the dry season.		**Wonders of Mexico - Part 2: Mountain Worlds** (P) Tour the great Sierra Madre mountain chain.		**NOVA - Making North America: Life** Explore the mysteries of how life evolved in North America.		**Antiques Roadshow - Vintage San Francisco** (See CPTV, Aug. 6 at 8 p.m.)	
spirit	**The Roosevelts: An Intimate History - Part 2: In the Arena** Theodore Roosevelt transforms the office of the presidency; FDR weds Eleanor.				**POV - Still Tomorrow** (P) Meet China's most famous poet.		**Big Joy: The Adventures of James Broughton**	

THU|9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Father Brown, Season 6 - The Devil You Know** (P) A VIP policeman is murdered.		**800 Words, Season 2 - Part 1** George and Arlo implement a cunning plan to bring Shay back.		**Hinterland, Season 1 - Night Music, Part 1** The body of photographer Idris Williams is found.		**Ask This Old House**	**This Old House**
spirit	**Craft in America - Forge** Meet artists who work with forged metal.		**This Old House Hour** Kevin visits a home with pine trim.		**No Passport Required - Miami** (P)		**The Great British Baking Show, Season 5 - Part 7: Sweet Dough**	

FRI|10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Midsomer Murders - The Made-to-Measure Murders, Part 1** (P) The widow of a tailor is murdered.		**Death in Paradise, Season 7 - The Healer** (P) A woman is poisoned during a faith healing ceremony.		**The Great British Baking Show, Season 5 - Part 9: Patisserie** (P) The bakers make petits fours.		**The Great British Baking Show, Season 2 - Masterclass 2** Treats include tipsy trifle and more.	
spirit	**2015 World Dancesport Grandslam Series - Standard Series...**		**The Public Television Feature Film Collection - A Star Is Born** (See CPTV, Aug. 4 at 8 p.m.)					**On Story**

SAT|11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**And Then There Were None - Parts 1, 2 & 3** Ten mismatched strangers find themselves cut off from civilization with a murderer in their midst. See all three parts of this adaptation, starring Aidan Turner, Sam Neill, Charles Dance, Miranda Richardson, Noah Taylor, Burn Gorman, and Anna Maxwell Martin.						**Father Brown, Season 6 - The Devil You Know** (See CPTV, Aug. 9 at 8 p.m.)	
spirit	**A Place to Call Home, Season 4 - Home to Roost**		**Death in Paradise, Season 7 - The Healer**		**Grantchester, Season 3 on Masterpiece - Part 7**		**Wolf Hall on Masterpiece - Part 4** Anne gives birth to a baby girl.	

SUN|12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Poldark, Season 2 on Masterpiece - Part 9** A mob threatens George and Elizabeth.		**Sherlock, Season 4 on Masterpiece - The Lying Detective** Sherlock faces a chilling enemy, the powerful and seemingly unassailable Culverton Smith.			**Hinterland, Season 1 - Night Music, Part 1** (See CPTV, June 9 at 10 p.m.)		**Breaking Big - Lee Daniels** (P)
spirit	**Nature - Penguin Post Office** Visit an unusual post office in Antarctica.		**Blue Planet - Part 2: The Deep** (P)		**Nature's Microworlds** (P)	**Natural Curiosities** (P)	**City in the Sky - Part 3: Arrival** How do planes land safely?	

Italy's Invisible Cities

Tuesdays at 9 p.m. beginning August 7 on CPTV

Using the latest 3D scanning technology, Alexander Armstrong and Dr. Michael Scott uncover the hidden history of Italian civilization and city life in Florence, Venice, and Naples.

Prime Time | August 13-18

MON|13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Antiques Roadshow - Cleveland, Part 2 A 1964 Manoucher Yektai oil painting is appraised.		Antiques Roadshow - Cats & Dogs Items appraised feature felines and canines.		Frontline - Our Man in Tehran, Part 1 (P) See a fascinating and revealing view of life inside Iran, with *New York Times* correspondent Thomas Erdbrink.			
spirit	Weekends with Yankee	Outside with Greg Aiello (P)	Glacier Park Remembered Explore the history of Glacier Park.		Glacier Park's Night of the Grizzlies The events of a deadly 1967 grizzly bear attack are recounted.			Art Wolfe's Travels to the...

TUE|14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	10 Buildings That Changed America Explore 10 groundbreaking works of art and engineering.		Italy's Invisible Cities - Venice (P) The watery wonderland of Venice is explored with 3D technology.		Frontline - Our Man in Tehran, Part 2 (P) Witness more surprising encounters inside the closed society as Thomas Erdbrink gets Iranians to reveal the intricacies of their private worlds.			
spirit	Legends of Airpower (P)	John Glenn: A Life of Service John Glenn is profiled.		City in the Sky - Part 3: Arrival (See CPTV Spirit, Aug. 12 at 11 p.m.)		Enola Gay's Navigator: Theodore "Dutch" Van Kirk		History Detectives**

WED|15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Outback - Part 3: Return of the Wet (P) The Outback skies explode with thunder and rain.		Wonders of Mexico - Part 3: Burning North (P) Explore the Sonoran and Chihuahuan deserts.		NOVA - Making North America: Human Humans faced challenges as they took over the continent.		Antiques Roadshow - Cleveland, Part 2 (See CPTV, Aug. 13 at 8 p.m.)	
spirit	The Roosevelts: An Intimate History - Part 3: The Fire of Life Theodore Roosevelt leads a Progressive crusade that splits his own party.				Into the Amazon: American Experience In 1914, Theodore Roosevelt and Cândido Rondon journeyed into the heart of the Amazon rainforest.			

THU|16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Sharing Connecticut (P) (See page 118.)	Sharing Connecticut (P) (See page 118.)	800 Words, Season 2 - Part 2 All of Weld comes out to bid farewell to Jan.		Hinterland, Season 1 - Night Music, Part 2 (See CPTV, Aug. 9 at 10 p.m.)		Ask This Old House	This Old House
spirit	Craft in America - Industry Explore the business of handmade products.		This Old House Hour Liz makes a stained glass window.		No Passport Required - D.C. (P)		The Great British Baking Show, Season 5 - Part 8: Biscuits	

FRI|17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Midsomer Murders - The Made-to-Measure Murders, Part 2 (P) (See CPTV, Aug. 10 at 8 p.m.)		Death in Paradise, Season 7 - Murder on the Day of the Dead (P) A charity auction organizer is killed.		The Great British Baking Show, Season 5 - Part 10: The Final (P) The remaining bakers compete.		The Great British Baking Show, Season 2 - Masterclass 3 Tips for biscuits and pastry are shared.	
spirit	2015 World Dancesport Grandslam Series - Standard Series...		2015 World Dancesport Grandslam Series - Standard Series...		Hedy Lamarr: American Masters Renowned for her beauty, Lamarr was also an inventor.			On Story

SAT|18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Rocktopia Live in Budapest: A Classical (R)evolution Classical music is fused with classic rock at the Hungarian State Opera House in Budapest.			The Highwaymen: Live at Nassau Coliseum Willie Nelson, Waylon Jennings, Johnny Cash, and Kris Kristofferson shine in this 1990 performance.			Fleetwood Mac: The Dance** (P) The band performs their hits in this intimate 1997 concert.	
spirit	A Place to Call Home, Season 4 - Happy Days Are Here Again		Death in Paradise, Season 7 - Murder on the Day of the Dead		The Tunnel, Season 3: Vengeance - Part 1 (P)		Wolf Hall on Masterpiece - Part 5 Henry takes notice of Jane Seymour.	

FRONTLINE:
Our Man in Tehran

Monday, August 13 and Tuesday, August 14 at 10 p.m. on CPTV

Catch this fascinating and revealing view of life inside Iran with *New York Times* correspondent Thomas Erdbrink. With humor and curiosity, he shares a rare journey into a private Iran often at odds with its conservative clerics and leaders.

Prime Time | August 19-24

SUN|19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Perry Como Classics...*** (Start: 7 p.m.)	**Joe Bonamassa: British Blues Explosion Live** Joe Bonamassa pays homage to British blues-rock guitarists Eric Clapton, Jeff Beck, and Jimmy Page.			**BrainFit: 50 Ways to Grow Your Brain with Daniel Amen, M.D., and Tana Amen, R.N.** Dr. Daniel Amen and Tana Amen share their best secrets to ignite your energy and focus at any age.			
spirit	**Nature - Giraffes: Africa's Gentle Giants** A group of people attempt to help a herd of wild giraffes in Africa.			**Blue Planet - Part 3: Open Ocean** (P)		**Nature's Microworlds** (P)	**Glacier Park Remembered** (See CPTV Spirit, Aug. 13 at 9 p.m.)	
MON|20	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Eat Dirt with Dr. Josh Axe** Dr. Axe discusses leaky gut syndrome, different gut types, and specific programs to heal each type.			**Rocktopia Live in Budapest: A Classical (R)evolution** (See CPTV, Aug. 18 at 8 p.m.)			**Suze Orman's Financial Solutions for You**** Financial expert Suze Orman shares advice.	
spirit	**Rick Steves' Heart of Italy** Rick Steves visits the Italian heartland and explores Umbria, Assisi, Siena, and the Cinque Terre.				**Italy's Invisible Cities - Venice** (See CPTV, Aug. 14 at 9 p.m.)		**Dream of Italy - Venice**	**Dream of Italy - Basilicata...**
TUE|21	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Betty White: First Lady of Television** (P) This celebration of one of America's most beloved stars features Ryan Reynolds, Tina Fey, Carl Reiner, and others.			**Brain Secrets with Dr. Michael Merzenich** Dr. Merzenich discusses how to improve and maintain cognitive fitness and deal with aging.			**Rhythm, Love & Soul (My Music)**** (P) Join legends of R&B, Motown, and soul.	
spirit	**Legends of Airpower** (P)	**Legends of Airpower** (P)	**Angle of Attack - Parts 1 & 2** The 100-year history of Naval aviation is chronicled.				**Take Me Home Huey** A helicopter is transformed into a sculpture.	
WED|22	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Nature - Giraffes: Africa's Gentle Giants** (See CPTV Spirit, Aug. 19 at 8 p.m.)			**The Highwaymen: Live at Nassau Coliseum** (See CPTV, Aug. 18 at 9:30 p.m.)			**Great Performances - The Chris Botti Band in Concert**** (P) Jazz trumpeter Chris Botti is featured.	
spirit	**The Roosevelts: An Intimate History - Part 4: The Storm** FDR serves as governor of New York and becomes a presidential nominee.				**POV - Swim Team** Parents of teens on the autism spectrum form a swim team and train the teens.			**Building a Great Life****
THU|23	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Pavlo: Live in Kastoria** International recording artist Pavlo returns to Greece to perform old favorites and new classics.			**The Kate - Black Violin** The gifted duo known as Black Violin skillfully combines classical music with hip-hop, tantalizing fans of both genres.			**The Grateful Dead: Downhill From Here**** (P) This concert was filmed in 1989 at Alpine Valley.	
spirit	**Suze Orman's Financial Solutions for You** (See CPTV, Aug. 20 at 11 p.m.)				**Off the Menu: Asian America**		**The Great British Baking Show, Season 5 - Part 9: Patisserie**	
FRI|24	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Suze Orman's Financial Solutions for You** (See CPTV, Aug. 20 at 11 p.m.)				**Better Brain Solution with Dr. Steven Masley** Dr. Masley shares ways to prevent disabling memory loss, as well as diabetes and prediabetes.			
spirit	**Betty White: First Lady of Television** (See CPTV, Aug. 21 at 8 p.m.)			**Mary Tyler Moore: A Celebration** Moore's career is highlighted.		**Pioneers of Television - Funny Ladies**		**On Story**

ROCKTOPIA:
A Classical Revolution
LIVE IN BUDAPEST

Saturday, August 18 at 8 p.m. and Monday, August 20 at 9:30 p.m. on CPTV

EXCLUSIVE TICKETS & MEET AND GREET OPPORTUNITIES AVAILABLE

This enthralling live concert celebrates a fusion of classical music, classic rock, and opera. Original arrangements draw from the most popular classic rock songs and the finest composers, including Elton John, Mozart, Journey, Strauss, and more.

Prime Time | August 25-31

SAT|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Viewers' Favorites** Enjoy a day of special presentations on CPTV, including concerts, educational shows, and other popular programs.							
spirit	**A Place to Call Home, Season 4 - The Trouble with Harry**		**Death in Paradise, Season 5 - Posing in Murder**		**The Tunnel, Season 3: Vengeance - Part 2** (P)		**Wolf Hall on Masterpiece - Part 6** Henry wants to be rid of Anne.	
SUN|26	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Viewers' Favorites** (See CPTV, Aug. 25 at 8 p.m.)							
spirit	**Great Polar Bear Feast** Polar bears gather on Barter Island.		**Blue Planet - Part 4: Frozen Seas** (P)		**Nature's Microworlds** (P)	**Natural Curiosities** (P)	**Weekend Explorer**	**Weekend Explorer**
MON|27	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Antiques Roadshow - Austin, Part 1** Great items include a pin designed by artist Roy Lichtenstein.		**Antiques Roadshow - Austin, Part 2** A 1607 Galileo letter is among the items featured.		**Finding Your Roots, Season 3 - Family Reunions** Guests include Sean Combs and LL Cool J.		**Sharing Connecticut** (See page 118.)	**Sharing Connecticut** (See page 118.)
spirit	**Weekends with Yankee**	**Outside with Greg Aiello**	**Alone in the Wilderness - Part 2** (P)		**Aurora: Fire in the Sky** Examine legends surrounding the aurora.		**Klondike Gold Rush** Explore the harsh realities of life in the Yukon.	
TUE|28	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**10 Parks That Changed America** Tour serene spaces, including a park built over a freeway in Seattle.		**Italy's Invisible Cities - Florence** (P) The romantic city is explored with the help of 3D scanning technology.		**Frontline - American Patriot** The Bundy family's fight against the government invigorated militias.		**American Comandante: American Experience** Meet William Morgan, who rose to power in Cuba.	
spirit	**Legends of Airpower** (P)	**Legends of Airpower** (P)	**Nazi Mega Weapons - Blitzkrieg**		**Nazi Mega Weapons - The Eagle's Nest**		**D-Day 360** The landscape of the D-Day invasion is recreated.	
WED|29	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Nature - India's Wandering Lions** Witness the story of Asia's last wild lions.		**Ancient Invisible Cities - Part 1: Cairo** (P) Darius Arya uses 3D scans to reveal the secrets of Cairo.		**NOVA - The Origami Revolution** The art of origami is reshaping the world around us.		**Antiques Roadshow - Austin, Part 1** (See CPTV, Aug. 27 at 8 p.m.)	
cptv	**The Roosevelts: An Intimate History - Part 5: The Rising Road** FDR brings the same optimism and energy to the White House that Theodore did.				**POV - Nowhere to Hide** (P) Follow a nurse in central Iraq.		**Frontline - Mosul** Go inside the brutal battle to defeat ISIS in Mosul.	
THU|30	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Father Brown, Season 6 - The Dance of Death** (P) A dance competition contestant is killed.		**800 Words, Season 2 - Part 3** George is under orders not to write a story about an old mystery.		**Hinterland, Season 1 - Penwyllt, Part 1** The body of an unidentified young man is found in a lake.		**Ask This Old House**	**This Old House**
spirit	**Craft in America - Threads** (P) The needle arts are explored.		**This Old House Hour** Norm installs an old door.		**Globe Trekker - Food Hour: The Story of Beef**		**The Great British Baking Show, Season 5 - Part 10: The Final**	
FRI|31	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Midsomer Murders - The Sword of Guillaume, Parts 1 & 2** (P) A serial killer swinging an ancient sword murders members of the Causton Chamber of Commerce. See both parts of this mystery back-to-back.				**Eva Hesse: American Masters** (P) Sculptor Eva Hesse's groundbreaking work in the 1960s changed the course of art history and women's place in art.			
spirit	**2015 World Dancesport Grandslam Series - Latin Series: The First...**		**2015 World Dancesport Grandslam Series - Latin Series: Stuttgart...**		**2015 World Dancesport Grandslam Series - Part 2 Latin Series...**		**Science Goes to the Movies**	**On Story**

Little League Baseball® World Series
Challenger Division Exhibition Game

Saturday, August 25 at 10:30 a.m. on CPTV Spirit

Played annually during Championship Saturday of the Little League Baseball® World Series, this special event showcases the opportunities that the Little League Challenger Division provides to children with physical and intellectual challenges at more than 900 leagues worldwide. Hazleton Little League of Pennsylvania and Highland Baseball Club of Indiana will participate this year.

Faith Middleton food schmooze®

foodschmooze.org

Faith's Super-Fresh Pasta with No-Cook Tomatoes, Cheese, and Basil

FROM FAITH:

When the first good tomatoes appear, I buy fresh basil and a good-sized chunk of Parmigiano-Reggiano, and whip up a no-cook pasta. It's not the heat. It's the deliciousness. I like it even better than the red sauce of winter.

Faith

INGREDIENTS

1 box shell or tube pasta (any cut will do!)

2 pounds ripe tomatoes, diced

3 tablespoons extra virgin olive oil

1 large garlic clove, minced fine

Salt and freshly ground pepper, to taste

⅓ cup fresh basil, chopped

6 ounces Parmigiano-Reggiano, grated

INSTRUCTIONS

1. Cook pasta according to box directions.
2. While the pasta is cooking, in a bowl, toss together the tomatoes, olive oil, garlic, fresh ground pepper, and salt, to taste.
3. Drain the pasta and place in a serving bowl. Quickly add the tomato mixture, basil, and cheese.
4. Toss, taste, and adjust the seasonings if needed and serve.

Into the Ether

HOW THE HARTFORD DENTIST WHO PIONEERED ANESTHESIA IN MEDICINE WAS DRIVEN MAD

BY ERIK OFGANG

Modern anesthetic practice and Dr. Horace Wells' personal descent into darkness began in Hartford on the same night: Dec. 10, 1844.

That evening, according to the book *Ether Day* by Julie M. Fenster, Wells — an intelligent and ambitious 29-year-old dentist — and his wife, Elizabeth, saw a demonstration on nitrous oxide, better known as laughing gas. Later Elizabeth would remember the night as the beginning of "an unspeakable evil."

Nitrous oxide was first synthesized in 1772. Seven decades later its potential as a painkiller in dental and other procedures had not yet been realized. Dentists and surgeons of the era operated without painkillers, using belts or assistants to hold their patients down. Often the screams of those they were trying to help was the soundtrack to their work.

True to its nickname, laughing gas was not taken seriously. It was used as a recreational drug, and the demonstration Wells and his wife attended in Hartford had the feel of a sideshow attraction. But during it Wells noticed that one volunteer who inhaled the gas bumped his leg and was bleeding, but didn't feel any pain. Wells wondered if this effect could be translated to the operating table.

The next day he obtained a supply of nitrous oxide and began to experiment on himself, which was in keeping with the practice of the day. He inhaled a large dose of nitrous oxide and had a dentist colleague remove one of his teeth. Wells felt nothing during the normally painful procedure and immediately incorporated use of the gas into his dental practice.

A month later, on Jan. 20, 1845, Wells traveled to Boston to give a demonstration to medical students at Massachusetts General Hospital. He enlisted the help of a friend and former apprentice, William T.G. Morton. It was a turning point in both men's lives.

The students and staff at the hospital didn't take laughing gas seriously, viewing it with the same condescension some view medical marijuana with today. As Wells' demonstration began, they watched with skepticism. Working with a student volunteer, Wells administered the gas and pulled a tooth from his mouth. During the operation, the student volunteer let out what was later described by some onlookers as a groan of what appeared to be pain. The crowd jeered at Wells. Nevermind that the patient, who was in a daze during the operation, would say afterward that he felt almost no pain in the procedure. By that point nobody was listening. The demonstration was already a debacle.

Hartford dentist Dr. Horace Wells was the first to discover that nitrous oxide, or laughing gas, could be used as an anesthetic.

PHOTO: WIKIMEDIA COMMONS

"The excitement of this adventure brought on an illness from which I did not recover for many months," Wells wrote.

Morton, not so coincidentally, began to perform "painless dentistry" the September after Wells' demonstration using ether, a chemical with similar pain-killing properties as nitrous oxide. On Oct. 16, Morton, like his mentor before him, was invited to the operating theater of Massachusetts General Hospital to demonstrate ether's use in surgery. Morton administered ether to a patient, then a surgeon removed a tumor from the patient's neck. The patient felt no pain. It was a pivotal moment in medical history. The operating theater was dubbed The Ether Dome and the day became known as "Ether Day."

Forgotten in the enthusiasm for the new technique was the role Wells had played. Morton was clearly inspired by Wells, but would later claim the idea came to him independently. Wells was hurt by this apparent betrayal.

"He wrote letters to William Morton saying if you ever had acknowledged what my share of it was, this would be a whole different thing, but you never said a word about me," says Elizabeth Egloff, author of *Ether Dome*, a play she was commissioned to write by Hartford Stage and director Michael Wilson that has been performed in Connecticut, Boston and elsewhere. "It's hard to say if William Morton felt any guilt because he never expressed any in his letters."

In 1847, Wells traveled to Paris to petition the medical community there to recognize his contributions to anesthetics. In January 1848, he left his wife and young son in Hartford to move to Manhattan for work. He placed several ads advertising his services and began to experiment on himself with ether and chloroform. He became addicted to the chloroform.

On Friday, Jan. 21, Wells' 33rd birthday, and three years and one day after his doomed demonstration in Boston, he emerged from his room in a chloroform stupor. Taking to the streets of Manhattan, he burned two prostitutes with spray from a bottle of vitriol, another name for sulfuric acid. Other ladies of the night testified there had been similar attacks the Tuesday before.

Wells admitted to the Friday attacks, but claimed the earlier ones had been performed by a friend. Mortified by his actions, he lamented being known publicly as someone "guilty of a most despicable act." But he still demonstrated disdain for prostitutes, referring to them as "these miserable creatures" in a letter from prison.

Wells managed to sneak a razor and bottle of chloroform into his cell. On Jan. 24 he doused a handkerchief in chloroform and lodged it in his mouth, securing it there with another handkerchief, then cut a major artery in his thigh with the razor blade. He bled to death.

Twelve days earlier, the Parisian Medical Society had voted him the first to discover and perform surgical operations without pain. Wells died before this news reached him by letter.

Today there is a statue honoring Wells in Bushnell Park in Hartford, and he is sometimes credited as a possible inspiration for Robert Louis Stevenson's *Strange Case of Dr. Jekyll and Mr. Hyde*. He is buried in Cedar Hill Cemetery in Hartford where there is a monument in his honor. On the monument are words that seem fitting, even if they are at odds with the horrors of his final days: "There shall be no pain."

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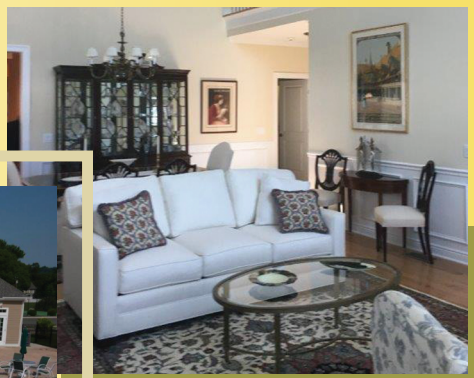

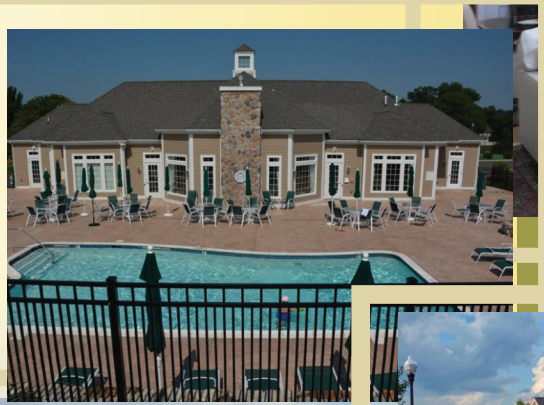

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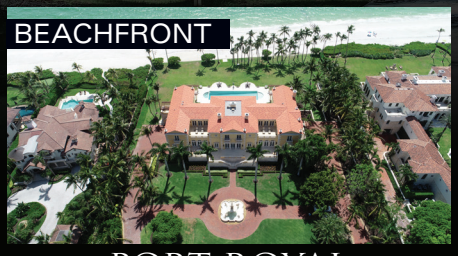

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